

Caramel with Sweet Whey & Permeate



INGREDIENTS

	Baker's (%)	Usage Levels (%)
Corn syrup, 42 DE	601.8	30.09
Sugar, granulated	501.6	25.08
Water #1	371.2	18.56
Hydrogenated cotton seed/soya bean oil (melting point 38°C (100°F))	237.6	11.88
Water #2	147.4	7.37
Whey permeate	60.2	3.01
Sweet whey powder	60.2	3.01
Lecithin	10.0	0.50
Salt	4.0	0.20
Dairy flavor	4.0	0.20
Vanillin	1.0	0.05
Caramel color	1.0	0.05
Total		100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	390kcal
Total Fat	16g
Saturated Fat	12g
Trans Fat	0g
Cholesterol	0mg
Total Carbohydrates	68g
Dietary Fiber	0g
Sugars	44g
Protein	1g
Calcium	31mg
Magnesium	7mg
Phosphorus	35mg
Potassium	80mg
Sodium	150mg
Iron	0mg
Vitamin A	1IU
Vitamin C	0mg

PREPARATION

1. Hydrate whey permeate and sweet whey powder in water #1 for 15-20 minutes.
2. Combine corn syrup, sugar, fat, lecithin, salt, water #2 and 1/4 of the hydrated whey solution from step 1, under constant agitation and bring to a boil.
3. Slowly add the remaining whey solution, keeping the caramel at a rolling boil. (This can take 30-40 minutes.)
4. Cook to 116°C (240°F).
5. Add vanillin and other flavors (as desired).
6. Pour out into 2 cm (0.75") bars to cool.

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product. [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed at Knechtel Laboratories.. ©2014 U.S. Dairy Export Council.