BENEFITS OF U.S. DAIRY

Milk, 2%, reduced fat
• Contributes to nutrient value with protein and calcium while enhancing viscosity

Milk protein isolate
• Adds U.S. dairy protein, calcium, magnesium and phosphorus to boost nutrition, which may reduce the need for additional fortification
• Provides protein enhancement and a complementary and clean dairy flavor without adding significant levels of lactose
• Offers emulsification, foaming and whipping, heat stability and water binding characteristics

Micellar casein concentrate
• Novel ingredient offering high-quality protein with a clean flavor
• Excellent heat stability around neutral pH
• Highly dispersible and soluble with good water binding characteristics
• Offers flexibility to adjust texture (creaminess) and viscosity (thickness)
• Contains casein in its native form

MARKET INSIGHTS

• Roughly 41% of global consumers view snacks as an important part of a healthy eating plan, with 50% of those consumers seeking snacks that offer benefits beyond basic nutrition. (IRI, “State of the Snack Food Industry,” March 2015)
• While boomers were raised on three-square meals a day, they, too, are succumbing to the all-day grazing habits of their younger counterparts. When boomers snack, they look for protein, fiber and omega-3s. (Food Navigator, “Fermented foods, online shopping and all-day-grazing: ConAgra unveils Phil Lempert’s top trends for 2015,” November 2014)
• Protein is a key nutritional component for many healthy snackers. In fact, 62% of consumers make it a point to get more protein in their diets today. (FoodService Director, “Consumers continue to seek healthy snack options,” September 2014)
• Restaurant operators are starting to develop new takes on puddings, including regional and ethnic varieties. (Prepared Foods, “Ethnic, Authentic on the Menu,” August 2014)
Chai Protein Pudding

PREPARATION

1. Weigh all ingredients.
2. Blend all ingredients at 40°C.
3. Hydrate for 15 to 30 minutes.
4. Run the ingredients through a cavitator, if available.
5. When the temperature of the cavitator reaches 85°C (185°F), add the chai flavor and coloring.
6. Stop the cavitator when the temperature reaches 90°C (194°F).
7. Hot fill the pudding containers.
8. Cool and store.

(A cavitator uses patented technology for the protein smoothing process. The pudding can be made without using the cavitator but will require adequate hydration of the milk proteins along with high shear mixing/homogenization of all the ingredients, followed by heating and overnight refrigeration.)

Rely on the dynamic lineup of U.S. dairy to meet consumer demands in 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

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specifications needs. Developed at the Institute for Dairy Ingredient Processing at South Dakota State University. ©2015 U.S. Dairy Export Council.