Chai Tea Latte

Ready to spice up your morning? How about an extra kick of protein in this aromatic, simpleto-prepare Chai Tea Latte mix? This combination of milk protein concentrate, enticing black tea and Indian spices gets your morning off to a great start by providing an excellent source of protein and calcium. Drop one in your bag on the way out the door and mix with hot or cold water at the office.

MARKET INSIGHTS

- Minimally processed, featuring only a few ingredients ideal for the 45% of consumers looking for a short list of recognizable ingredients.
- Tea reigns as the largest commercial beverage category in the world, surpassed in popularity only by noncommercial water.
- U.S. tea sales volume has enjoyed solid growth, with RTD tea consumption rising from 602.9 million gallons in 2005 to a projected 1,039.3 million gallons in 2011.

INGREDIENTS

Usage	e Levels (%)
Sugar	6.14
Milk protein concentrate 85	4.34
Natural Black Tea Powder #23863 Virginia Dare TE48	2.05
Cinnamon, ground	0.07
Cardamom, ground	0.06
Cloves, ground	0.03
Ginger, ground	0.03
Nutmeg, ground	0.01
Water	87.27
Total	100.00

INGREDIENTS: Water, sugar, milk protein concentrate, black tea powder, cinnamon, cardamom, cloves, ginger, nutmeg. Contains: milk

PREPARATION

- 1. Combine all dry ingredients (sugar, milk protein concentrate, black tea powder and spices).
- 2. Mix 33 grams of dry mix with8 ounces of hot or cold water.

BENEFITS OF USING U.S. DAIRY

Milk Protein Concentrate (MPC)

- Adds dairy protein, phosphorus and calcium to boost nutrition
- Provides a complementary and clean flavor
- Offers emulsification, foaming and whipping characteristics
- Beverages with milk protein concentrate are a delicious way to help consumers achieve higher overall protein diets and improve satiety



NUTRITIONAL CONTENT

U.S. Label **Nutrition Facts** Serving Size 33 g (makes 8 fl oz) Servings Per Container

our mgo r o	001110			
Amount Per Se	rving			
Calories 12	0 (Calorie	s from	n Fat 0
			% Daily	/ Value*
Total Fat 0g				0%
Saturated	Fat 0g			0%
Trans Fat	0g			
Cholesterol	5mg			2%
Sodium 15n	ng			1%
Total Carbo	hydrat	e 18g		6%
Dietary Fi	ber 0g			0%
Sugars 16	6g			
Protein 10g	-			20%
Vitamin A 0%	/	Vitor	nin C (20/
	•			J 70
Calcium 25%	· •	Iron	0%	
Phosphorus	15% •	Copp	oer 2%	>
Manganese	6%			
*Percent Daily V diet. Your daily v depending on yo	alues may	/ be high		
	Calories		0 2	,500
Total Fat Saturated Fat Cholesterol Sodium	Less that Less that	in 20g in 300i	2 ng 3 0mg 2	0g 5g 00mg 400mg

Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Protein		50g	65g
Calarian and and			

ories per gram: Fat 9 • Carbohydrate 4 • Protein 4

3. Mix well.

4. Enjoy. Pour over ice if desired.

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. **Cartery Council**

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 Wisconsin Center for Dairy Research, University of Wisconsin-Madison. ©2014 U.S. Dairy Export Council.

