

Dulce de Leche



INGREDIENTS

	Usage Levels (%)
Whole milk	37.08
Sucrose	26.68
Corn syrup, 42 DE	19.27
Whey protein concentrate, 34% protein (WPC 34)	11.12
Heavy cream	5.56
Vanilla	0.07
Sodium bicarbonate*	0.22
Total	100.00

*Increasing or decreasing sodium bicarbonate controls

NUTRITIONAL CONTENT

Per 100g	
Calories	290kcal
Total Fat	4.5g
Saturated Fat	2.5g
Trans Fat	0g
Cholesterol	20mg
Total Carbohydrates	58g
Dietary Fiber	0g
Sugars	45g
Protein	6g
Calcium	136mg
Magnesium	13mg
Phosphorus	101mg
Potassium	65mg
Sodium	190mg
Iron	0mg
Vitamin A	156IU
Vitamin C	0mg

PREPARATION

- 1. Pre-hydrate WPC 34 in water to make a 30% solution and let sit overnight at 4°C (40°F). (Note: Excess water will be boiled away during the cooking process.)**
- 2. Place milk and cream in a steam-jacketed kettle. Add sodium bicarbonate to this mixture. The pH of this mixture should be 6.2-6.4 to avoid precipitation of the proteins.**
- 3. Heat mixture to 60°C (140°F).**
- 4. Add hydrated WPC 34, sucrose, and corn syrup to milk mixture.**
- 5. Cook to 70-71% solids (approximately 108°C or 226°F) with constant stirring.**
- 6. Stir in vanilla.**
- 7. Fill containers with hot mixture, cover and 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 the Wisconsin Center for Dairy Research, University of Wisconsin-Madison. ©2014 U.S. Dairy Export Council.