

French Vanilla Meal Replacement Beverage



INGREDIENTS

	Usage Levels (%)
Milk, skimmed	91.37
Sugar, granulated	4.57
Cream	2.28
Milk protein concentrate (MPC)	0.46
Hamulsion BRCDR ¹	0.78
Vanilla	0.38
Hamulbac XMU ²	0.16
Total	100.00

¹G.C. Hahn-MPC, monoglyceride, diglyceride, tetrasodium pyrophosphate, carrageenan, glucose

²G.C. Hahn-tetrasodium pyrophosphate, glucose

BENEFITS OF USING U.S. DAIRY

Milk Protein Concentrate 34 (MPC)

- Enhances protein content
- Offers clean, neutral flavor
- Stabilizes air in whipped/foaming foods and drinks
- Stabilizes fat emulsions
- Readily soluble
- Traps water in protein matrix for greater viscosity

NUTRITIONAL CONTENT

U.S. Label

Nutrition Facts

Serving Size (42g)
Servings Per Container

Amount Per Serving	Calories from Fat 50	% Daily Value*
Calories 170		
Total Fat 6g		9%
Saturated Fat 1g		6%
Cholesterol 15mg		5%
Sodium 85mg		3%
Total Carbohydrate 19g		6%
Dietary Fiber less than 1 gram		4%
Sugars 15g		

Protein 12g			
Vitamin A	30%	Vitamin C	30%
Calcium	30%	Iron	15%
Vitamin D	10%	Vitamin E	25%
Thiamin	25%	Riboflavin	25%
Niacin	25%	Vitamin B6	25%
Folate	25%	Vitamin B12	25%
Biotin	25%	Pantothenic Acid	25%
Phosphorus	25%	Magnesium	25%
Zinc	25%		

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories	2,000	2,500
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

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

PREPARATION

1. Disperse all ingredients into water (60°C or 140°F) under high shear.
2. Check pH and adjust to pH 7.0-7.1 by adding Hamulbac XMU.
3. Hydrate for 1 hour.
4. Check pH and readjust to 7.0-7.1 if necessary by adding Hamulbac XMU.
5. Heat to 85°C (185°F).
6. Homogenize at 3,600/700 psi.
7. Cool to 25°C (77°F).
8. Bottle.
9. Retort with rotation at 10 rpm at 120°C (250°F) for 4 to 5 minutes.

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](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specifications needs. ©2015 U.S. Dairy Export Council.