

Marshmallow



INGREDIENTS

	Usage Levels (%)
Solution A	
Water, cold	9.40
Gelatin, 250 bloom	2.00
Solution B	
Water	4.76
Whey protein concentrate, 80% protein (WPC 80)	0.67
Solution C	
Sucrose	37.00
Corn syrup, 42 DE	16.00
Water	13.50
Mixture D	
Sugar, invert	16.00
Whey protein concentrate, 34% protein (WPC 34)	0.67
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	53kcal
Total Fat	0g
Saturated Fat	0g
Trans Fat	0g
Cholesterol	0mg
Total Carbohydrates	8g
Dietary Fiber	0g
Sugars	7g
Protein	5g
Calcium	128mg
Magnesium	4mg
Phosphorus	9mg
Potassium	433mg
Sodium	65mg
Iron	0mg
Vitamin A	6,476IU
Vitamin C	5mg

PREPARATION


1. **Prepare Solution A: Place gelatin in small bowl and add cold water. Hydrate for 20 minutes.**
2. **Prepare Solution B: Place WPC 80 in water and agitate to mix. Allow several hours or overnight for this to hydrate.**
3. **Prepare Solution C: Place sucrose, corn syrup and water in a pan and bring temperature to 104°C (220°F) with stirring, until sucrose is completely dissolved.**
4. **Pour Solution C into a planetary-type mixing bowl and cool.**
5. **Prepare Mixture D by stirring the invert sugar and WPC 34 together. Add Mixture D to Solution C with stirring.**

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PREPARATION

(continues)

6. **When Solution C has reached 60°C (140°F), add Solution A to it first (gelatin solution) and then Solution B (whey solution).**
7. **Beat at high speed to desired density (0.4-0.5 g/cm³).**
8. **Add color and flavor as desired.**
9. **Prepare a mold, a 22.5 x 32.5 cm (9 x 13") rectangular pan, by dusting it heavily with cornstarch. Deposit marshmallow mixture into mold and dust the top with more cornstarch.**
10. **Allow to dry overnight and then cut into desired shapes.**

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.