

Pandan Lotus High Protein Mooncakes

Fortified with quality U.S. Dairy protein, these fragrant seasonal treats are best paired with a cup of Chinese tea.

INGREDIENTS

	Quantity (g)	Usage Level
Pandan Flavored Lotus Paste (Sugar Free)	68.92	38.29
Isomaltooligosaccharide (Powder)	25.52	14.18
Coconut Oil	14.56	8.09
U.S. Milk Protein Isolate	45.03	25.02
Melon Seeds	16.62	9.24
Glycerin	8.21	4.56
Pandan Paste	0.65	0.36
Salt	0.41	0.23
Sucralose	0.06	0.04
Total	180	100

PREPARATION

1. Add lotus pandan paste, Isomaltooligosaccharide powder, coconut oil, glycerin, pandan paste, sucralose and salt to a mixing bowl; mix well 1-2 minutes.
2. Add milk protein isolate and mix for about 1 minute or until most of the powder is incorporated.
3. Add melon seeds and mix until dough is uniformed and seeds are evenly distributed, about 1 minute. Do not over-mix.
4. For small scale batches, use a standard kitchen mixer with a standard mixing blade. For very small batches, mix by hand with a bowl and spoon.
5. Divide dough into portions of 60g each and place them firmly into a mooncake mould.



BENEFIT OF USING U.S. DAIRY

- Milk Protein Isolate boosts protein content and is easily digested and absorbed by the body.

NUTRITIONAL CONTENT

Per 100g	
Calories	430kcal
Total Fat	20g
Saturated Fat	7g
Trans Fat	0g
Cholesterol	25mg
Total Carbohydrates	38g
Dietary Fiber	7g
Sugars	4g
Protein	25g
Calcium	357mg
Magnesium	0mg
Phosphorus	261mg
Potassium	203mg
Sodium	160mg
Iron	1mg
Vitamin A	0IU
Vitamin C	0mg

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)
www.linkedin.com/company/ThinkUSAdairy

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