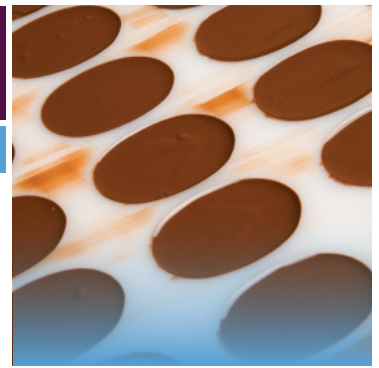


# Protein-Fortified Chocolate Compound Coating



## INGREDIENTS\*

	Usage Levels (%)
Sugar	43.9
Vegetable fat (melting point 38°C (100°F))	40.0
<b>Whey protein isolate (WPI)</b>	<b>7.6</b>
Cocoa 10/12 powder, Dutched	7.6
Sorbitan tristearate	0.5
Soy lecithin	0.2
Vanilla extract, dry	0.1
Flour salt	0.1
<b>Total</b>	<b>100.00</b>

\*A yogurt compound coating can be created using 7-9% dry powdered yogurt instead of cocoa powder and 3-8% levels of WPI. Fat and sugar levels adjusted to suit tastes and process conditions.

## NUTRITIONAL CONTENT

Per 100g	
<b>Calories</b>	580kcal
<b>Total Fat</b>	42g
Saturated Fat	26g
Trans Fat	0g
Cholesterol	0mg
<b>Total Carbohydrates</b>	48g
Dietary Fiber	2g
Sugars	43g
<b>Protein</b>	9g

## PREPARATION

1. **Melt vegetable fat (not over 38°C (100°F)) and mix in lecithin and sorbitan tristearate.**
2. **Combine dry ingredients in a planetary-type mixer.**
3. **Add enough fat to mixture to make a refiners paste.**
4. **Refine on three-roll refiner (three passes) to a particle size below 25 microns.**
5. **Place fines back into a planetary-type and use a mantle for heat. Conch coating for 4 hours at a temperature not above 66°C (150°F).**
6. **Add remaining fat to coating.**
7. **Add any flavors desired.**
8. **Place into chocolate melter not above 54°C (130°F).**

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](http://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. ©2014 U.S. Dairy Export Council.