

Refrigerated Pasta



INGREDIENTS


	Usage Levels (%)
Durum semolina	68.32
Water	30.31
Whey protein concentrate, 80 % protein (WPC 80)	1.37
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	250kcal
Total Fat	1g
Saturated Fat	0g
Trans Fat	0g
Cholesterol	0mg
Total Carbohydrates	50g
Dietary Fiber	3g
Sugars	1g
Protein	10g
Calcium	23mg
Magnesium	34mg
Phosphorus	96mg
Potassium	135mg
Sodium	0mg
Iron	1mg
Vitamin A	2IU
Vitamin C	0mg

PREPARATION

1. **Mix WPC 80 and semolina together in a mixer bowl.**
2. **Add water and mix for 3 minutes on low speed.**
3. **Allow to rest at room temperature for 15 minutes.**
4. **Put through a pasta machine to sheet and cut.**
5. **Cook in boiling water until tender. Store remaining in refrigerator.**

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.