

Vanilla Icing



INGREDIENTS

	Usage Levels (%)
Sugar, powdered	52.4
Shortening, emulsified	20.0
Water	10.0
Lactose (200 mesh)	9.0
Whey protein concentrate, 34% protein (WPC 34)	8.0
Salt	0.3
Vanilla	0.3
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	450kcal
Total Fat	20g
Saturated Fat	8g
Trans Fat	1g
Cholesterol	0mg
Total Carbohydrates	65g
Dietary Fiber	0g
Sugars	64g
Protein	3g
Calcium	57mg
Magnesium	8mg
Phosphorus	60mg
Potassium	40mg
Sodium	180mg
Iron	0mg
Vitamin A	6IU
Vitamin C	0mg

PREPARATION

1. **Mix (cream) sugar into shortening.**
2. **Dissolve WPC 34, salt and vanilla in water.**
3. **Mix whey protein solution into shortening and sugar and mix for a smooth, creamy texture.**
4. **Mix in lactose and mix for 3-4 more minutes.**

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. ©2014 U.S. Dairy Export Council.