

# WPC-Based Infant Formula



## INGREDIENTS

	Usage Levels (%)	
	Grams	% Weight
<b>Lactose</b>	<b>185.0</b>	<b>37.0</b>
Fat blend	135.0	27.0
<b>Whey protein concentrate, 34% protein (WPC 34)</b>	<b>92.5</b>	<b>18.5</b>
<b>Skimmed milk powder</b>	<b>80.0</b>	<b>16.0</b>
Vitamin/mineral premix*	5.0	1.0
Lecithin	2.5	0.5
Water	as needed	as needed
<b>Total</b>		<b>100%</b>

\*As per manufacturer's usage levels/NLEA requirements.

## NUTRITIONAL CONTENT

Per 100g	
<b>Calories</b>	500kcal
<b>Total Fat</b>	27g
Saturated Fat	4g
Trans Fat	0g
Cholesterol	5mg
<b>Total Carbohydrates</b>	54g
Dietary Fiber	0g
Sugars	52g
<b>Protein</b>	12g
Calcium	540mg
Magnesium	108mg
Phosphorus	309mg
Potassium	370mg
Sodium	230mg
Iron	6mg
Vitamin A	1127IU
Vitamin C	20mg

## PREPARATION

- 1. Weigh out WPC 34, skimmed milk powder, and lactose. Add these dry components to a quantity of water that will produce a concentrated liquid that is flowable.**
- 2. Heat the solution to approximately 140°C (284°F) and mix in the lecithin, fat blend and vitamin/mineral premix.**
- 3. Continue heating to pasteurize. Homogenize using a two-stage process with pressures of 141 kgf/cm<sup>2</sup> (2008 lb/inch<sup>2</sup>) in the first stage and 35 kgf/cm<sup>2</sup> (500 lb/inch<sup>2</sup>) in the second.**
- 4. Spray-dry and agglomerate for easier reconstitution.**
- 5. To re-hydrate, blend 10% dry formula and 90% potable water by weight. Heat to pasteurize and cool to feeding temperature.**

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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.