

Chocolate Beverage



INGREDIENTS

	Usage Levels (%)
Water	85.42
Sugar, granulated	5.00
Fat, spray-dried	5.00
Sweet whey powder	3.00
Cocoa	1.00
Calcium caseinate	0.50
Carrageenan	0.08
Total	100.00

NUTRITIONAL CONTENT

Per 100mL	
Calories	80kcal
Total Fat	6g
Saturated Fat	0.5g
Trans Fat	0g
Cholesterol	0mg
Total Carbohydrates	8g
Dietary Fiber	0g
Sugars	7g
Protein	1g
Calcium	33mg
Magnesium	1mg
Phosphorus	1mg
Potassium	5mg
Sodium	30mg
Iron	0mg
Vitamin A	0IU
Vitamin C	0mg

PREPARATION

1. **Blend dry ingredients together and then disperse into water with rapid agitation (alternatively use blender).**
2. **Rapidly heat to 82°C (180°F) and hold for 20 seconds.**
3. **Homogenize using a two-stage process of 13.8 MPa (2000 psi) on first stage, and 3.5 MPa (500 psi) on the second stage.**
4. **Cool to 4°C (40°F) and fill.**

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)

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.

