

Meal Replacement Beverage



INGREDIENTS*

| | Usage Levels (%) |
|---|------------------|
| Water | 47.37 |
| Skimmed milk | 28.81 |
| Sucrose | 8.00 |
| Cream, 40% milkfat | 7.57 |
| Whey protein concentrate, 34% protein (WPC 34) | 5.73 |
| Skimmed milk powder, low-heat | 2.30 |
| Sodium tripolyphosphate | 0.10 |
| Kappa-2 carrageenan | 0.06 |
| Lecithin | 0.03 |
| Mono & diglycerides | 0.03 |
| Vitamins & minerals | as desired |
| Total | 100.00 |

*This formula uses a 40/60 ratio of Casein: Whey Protein

NUTRITIONAL CONTENT

| Per 100g | |
|----------------------------|---------|
| Calories | 100kcal |
| Total Fat | 3g |
| Saturated Fat | 2g |
| Trans Fat | 0g |
| Cholesterol | 10mg |
| Total Carbohydrates | 14g |
| Dietary Fiber | 0g |
| Sugars | 3g |
| Protein | 4g |
| Calcium | 108mg |
| Magnesium | 10mg |
| Phosphorus | 104mg |
| Potassium | 75mg |
| Sodium | 105mg |
| Iron | 0mg |
| Vitamin A | 173IU |
| Vitamin C | 1mg |

PREPARATION

1. **Disperse the vitamins, minerals, sugar and emulsifiers with water.**
2. **Add skimmed milk, cream, WPC 34 and skimmed milk powder.**
3. **Heat to 70°C (158°F).**
4. **Homogenize at 55 MPa (8,000 psi) before retorting.**
5. **Retort using appropriate time and temperature values (121°C (250°F) for 6 minutes in stork retort).**

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 by Texas A&M University. ©2014 U.S. Dairy Export Council.