

Protein-Fortified Fruit-Flavored Beverage



INGREDIENTS


	Baker's (%)	Usage Levels (%)
Water	7264.00	80.00
Fructose	906.18	9.98
Whey protein concentrate, 80% protein (WPC 80)	568.41	6.26
Corn syrup solids	204.30	2.25
Citric acid	70.83	0.78
Milk calcium	53.57	0.59
Raspberry flavor	11.80	0.13
Red color #40	0.91	0.01
Total		100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	80kcal
Total Fat	0.5g
Saturated Fat	0g
Trans Fat	0g
Cholesterol	5mg
Total Carbohydrates	13g
Dietary Fiber	0g
Sugars	11g
Protein	5g
Calcium	174mg
Magnesium	9mg
Phosphorus	57mg
Potassium	30mg
Sodium	15mg
Iron	0mg
Vitamin A	8IU
Vitamin C	0mg

PREPARATION

1. **Blend all dry ingredients well.**
2. **Disperse 908 g (32 oz) of dry mix in 3.8 L (1 gallon) water, stirring or shaking until fully hydrated.**
3. **The finished pH should be approximately 4.0.**
4. **Cold-fill bottles and pasteurize to 88°C (190°F).**

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 Proliant, Inc. Tested at the Wisconsin Center for Dairy Research, University of Wisconsin-Madison. ©2014 U.S. Dairy Export Council.