

# Caramel with Dairy Calcium



## INGREDIENTS


	Usage Levels (%)
Sugar, granulated (sucrose)	34.70
Corn syrup, 42 DE	33.40
Partially hydrogenated coconut oil	12.00
Water	5.90
<b>Skimmed milk powder</b>	<b>4.20</b>
<b>Whey protein concentrate, 34% protein (WPC 34)</b>	<b>4.20</b>
<b>Butter</b>	<b>3.00</b>
<b>Milk calcium</b>	<b>2.30</b>
Vanilla extract	0.10
Lecithin	0.10
Salt	0.10
<b>Total</b>	<b>100.00</b>

## NUTRITIONAL CONTENT

Per 100g	
<b>Calories</b>	400kcal
<b>Total Fat</b>	15g
Saturated Fat	12g
Trans Fat	0g
Cholesterol	5mg
<b>Total Carbohydrates</b>	67g
Dietary Fiber	0g
Sugars	49g
<b>Protein</b>	3g
Calcium	583mg
Magnesium	11mg
Phosphorus	255mg
Potassium	95mg
Sodium	115mg
Iron	0mg
Vitamin A	79IU
Vitamin C	1mg

## PREPARATION

1. **Pre-hydrate WPC 34 as a 40% suspension, milk calcium at a 20% suspension, and skimmed milk powder as a 30% suspension in water and let sit overnight at 4°C (40°F).**
2. **Mix sugar, corn syrup and water together and dissolve over low heat.**
3. **Add all remaining ingredients, except vanilla, and continue to stir over low heat until completely mixed.**
4. **Increase heat and bring to a boil. Continue to boil with constant stirring until 115°C (239°F) is reached.**
5. **Remove pan from heat and add vanilla, stirring until completely homogeneous.**
6. **Pour into a parchment-lined, rectangular 22.5 x 32.5 cm (9 x 13") pan. Cool slightly, then remove caramel slab from pan using the parchment to pull it out.**
7. **Score the pieces using a sharp knife. Cut into squares when completely cool.**

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](http://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.