

Marshmallow with WPC/WPI



INGREDIENTS

	Usage Levels (%)
Sugar	70.40
Corn syrup, 42 DE	10.00
Water	6.30
Sugar, invert	4.50
Gelatin	4.20
Whey protein concentrate (WPC) or whey protein isolate (WPI)	2.10
Color and flavor	0.80
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	330kcal
Total Fat	0g
Saturated Fat	0g
Trans Fat	0g
Cholesterol	0mg
Total Carbohydrates	81g
Dietary Fiber	0g
Sugars	62g
Protein	3g
Calcium	7mg
Magnesium	2mg
Phosphorus	1mg
Potassium	0mg
Sodium	10mg
Iron	0mg
Vitamin A	1IU
Vitamin C	0mg

PREPARATION

1. **Hydrate whey protein and gelatin in 54% of the water.**
2. **Cook sugar, corn syrup, invert sugar and 46% of the water to 115°C (239°F).**
3. **Cool syrup to 60°C (140°F).**
4. **Blend cooled syrup with the protein and gelatin mixture.**
5. **Beat with mixer on high until fully aerated.**
6. **Add flavors and colors.**
7. **Cool and cut.**

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 James Farrell & Co. ©2014 U.S. Dairy Export Council.