

# USDEC Vanilla Frosting



## INGREDIENTS


	Grams	Usage Levels (%)
Sugar, powdered	484.00	48.40
Water, warm	72.60	7.26
<b>Butter</b>	<b>193.60</b>	<b>19.36</b>
Shortening, emulsified	193.60	19.36
<b>Whey protein concentrate, 34% protein (WPC 34)</b>	<b>12.60</b>	<b>1.26</b>
<b>Whey protein concentrate, 80% protein (WPC 80)</b>	<b>36.82</b>	<b>3.68</b>
Extract, vanilla or lemon	6.78	0.68
Vanillin	0.04	0.02
<b>Total</b>		<b>100.00</b>

## NUTRITIONAL CONTENT

Per 100g	
<b>Calories</b>	520 kcal
<b>Total Fat</b>	35 g
Saturated Fat	19 g
Trans Fat	0 g
Cholesterol	45 mg
<b>Total Carbohydrates</b>	49 g
Dietary Fiber	0 g
Sugars	48 g
<b>Protein</b>	3 g
Calcium	41 mg
Magnesium	7 mg
Phosphorus	21 mg
Potassium	30 mg
Sodium	15 mg
Iron	0 mg
Vitamin A	489 IU
Vitamin C	0 mg

## PREPARATION

1. **Dissolve whey proteins in water, mix for 15 minutes.**
2. **Add whey protein solution to confectionery sugar and cocoa powder, mix until a smooth paste is formed.**
3. **Cream or mix in shortening and butter until soft and light.**
4. **Add vanilla or lemon extract. Add more water if necessary to achieve a thinner consistency.**

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 by Knechtel Laboratories. ©2014 U.S. Dairy Export Council.