

# Spray-Dried Coffee Whitener



## INGREDIENTS

	Usage Levels (%)
Water	82.70
Coconut oil	10.00
Sucrose	5.00
<b>Whey protein concentrate, 80% protein (WPC 80)</b>	<b>2.25</b>
Xanthan gum	0.05
<b>Total</b>	<b>100.00</b>

## NUTRITIONAL CONTENT

Per 100g	
<b>Calories</b>	640kcal
<b>Total Fat</b>	57g
Saturated Fat	49g
Trans Fat	0g
Cholesterol	15mg
<b>Total Carbohydrates</b>	29g
Dietary Fiber	0g
Sugars	28g
<b>Protein</b>	10g
Calcium	108g
Magnesium	21mg
Phosphorus	25mg
Potassium	60mg
Sodium	40mg
Iron	0mg
Vitamin A	16IU
Vitamin C	0mg

## PREPARATION

1. **Pre-hydrate WPC 80 with formula water. Let sit overnight at 5°C (40°F).**
2. **Mix xanthan gum thoroughly with formula sucrose.**
3. **In a jacketed heated vessel, mix together all ingredients until slurry is homogeneous.**
4. **Bring the slurry up to a temperature of 62-66°C (144-150°F) and hold for 30 minutes with continuous agitation, to pasteurize.**
5. **Spray-dry the slurry.**

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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.