

High-Protein 'Whey Good' Yogurt Bites



BENEFITS OF USING U.S. DAIRY

Milk Calcium

- The calcium in the 'whey good' yogurt bites comes from dairy; it is natural, and efficiently absorbed by your body
- Each piece provides 10%* of an adult's daily calcium need

Whey Proteins

- Each bite delivers more than 2 grams of protein
- Protein is what is typically missing in candy and/or granola bars
- Protein will satisfy your hunger longer

INGREDIENTS

	Usage Levels (%)
Chewy Granola Bar	
Whey crisps, 70% protein	35.4
Corn syrup, 62/43 DE	18.4
Clarified high maltose rice syrup, 42 DE	10.0
Honey	5.4
Soybean and cottonseed oil blend, hydrogenated, high stability	5.3
Whey protein isolate (WPI), partially hydrolyzed	5.1
Almonds, whole, dry roasted	2.7
Corn syrup solids, 25 DE	2.6
Flavoring, artificial (sweetness reducer)	2.4
Sorbitol, USP	2.2
Water	1.1
Milk calcium	0.9
Skimmed milk powder	0.8
Dried coconut, unsweetened	0.8
Salt	0.2
Flavor, honey	0.1
Vanilla extract	
Total	100.00

INGREDIENTS

	Usage Levels (%)
Caramel Layer Mix	
Corn syrup, 42/43 DE	30.7
Sugar, granulated	24.9
Water (1)	18.5
Water (2)	6.4
Butter, lightly salted	6.2
Milk calcium	6.2
Whey protein concentrate, 80% protein (WPC 80)	6.0
Soybean lecithin oil	0.4
Salt	0.2
Flavor, honey	
Flavor, vanillin	
Total	100.00

NUTRITIONAL CONTENT

Per 100g (~6 pcs)	
Calories	426kcal
Total Fat	16g
Saturated Fat	10g
Trans Fat	1g
Cholesterol	20mg
Total Carbohydrates	61g
Dietary Fiber	1g
Sugars	42g
Protein	13g
Calcium	601mg
Magnesium	48mg
Phosphorus	356mg
Potassium	160mg
Sodium	201mg
Iron	1mg
Vitamin A	322IU
Vitamin C	1mg

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PREPARATION

(continues)

Chewy Granola Bar Mix

1. **Combine granola cereal, coconut, almonds, whey crisps, milk calcium and partially hydrolyzed WPI.**
2. **Combine remaining ingredients, except vanilla extract and honey flavor.**
3. **Heat syrup to 71°C (160°F).**
4. **Add cooked syrups to the dry blend in a mixer, add the vanilla extract and honey flavor; and coat until uniform.**

Caramel Layer Mix


1. **Mix WPC 80 in water (1).**
2. **Combine corn syrup, sugar, butter, lecithin oil, salt, water (2) and a quarter of the WPC 80 mixture.**
3. **Mix together for several minutes to emulsify. Bring to a boil.**
4. **Stir in the remainder of the WPC 80 mixture. Cook to 115°C (239°F) while stirring constantly until 83 Brix is reached.**
5. **Add milk calcium and flavors; and mix well. Add dairy calcium and flavors; mix well.**

Bar Ratios

Chewy granola bar mix	50%
Caramel layer mix	19%
Yogurt coating	31%
Topping - almonds, salted, dry roasted	<1%

Bar Assembly

1. **Compress 1.6 kg of chewy granola bar mix into a 46 x 30 x 1.5 cm (18 x 12 x 0.6") sheet; and cool.**
2. **Pour 608 g of caramel mix onto the sheeted granola mix; and cool.**
3. **Cut into 2.5 x 2.5 cm (1 x 1") pieces - 216 pieces per tray.**
4. **Enrobe with yogurt coating. Use approximately 1 kg of coating to cover 216 pieces.**
5. **Apply ground nuts to the top of each bite after enrobing. Amount applied is approximately 22 g per 216 bars.**
6. **Package.**

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