

Mocha Coffee Yogurt Frosting

An upscale twist for that special dessert. Bringing popular flavors together with yogurt powder provides for a unique frosting experience.



MARKET INSIGHTS

- A more permissible, indulgent and sweet cravings satisfier with some nutritional value from dairy.
- 82% of adults surveyed say they like to treat themselves with special foods, balancing healthy choices with an occasional indulgence.
- The popularity of yogurt continues to rise, providing more opportunities to leverage the growing category.

INGREDIENTS

| | Usage Levels (%) |
|---|------------------|
| Sugar, confectioners/powdered, unsifted | 56.69 |
| Shortening, vegetable | 21.80 |
| Water, distilled, pure | 12.40 |
| Nonfat Powdered Yogurt | 7.80 |
| Salt, table | 0.64 |
| Sorbic acid | 0.10 |
| Powdered Caramel Color P330 Sethness | 0.07 |
| Coffee Flavor TC 90 N&A SD #808 | 0.50 |
| Total | 100.00 |

PREPARATION

1. **Beat shortening in a mixing bowl until light and fluffy.**
2. **Mix yogurt powder in water. Allow 30 minutes for the yogurt powder to hydrate.**
3. **Mix sugar, salt and sorbic acid together.**
4. **Alternate adding sugar blend and yogurt blend to the shortening.**
5. **Add color and coffee flavor and continue to beat until it is incorporated.**

BENEFITS OF USING U.S. DAIRY

Yogurt Powder

- Yogurt adds a delicious flavor and provides a source of calcium
- Yogurt powders are rich in the important nutrients found in milk, including protein and potassium

NUTRITIONAL CONTENT

U.S. Label

Nutrition Facts

Serving Size (34g)
Servings Per Container

| Amount Per Serving | % Daily Value* |
|-------------------------------|-----------------------------|
| Calories 150 | Calories from Fat 70 |
| Total Fat 7g | 11% |
| Saturated Fat 2g | 10% |
| Trans Fat 0g | |
| Cholesterol 0mg | 0% |
| Sodium 100mg | 4% |
| Total Carbohydrate 21g | 7% |
| Dietary Fiber 0g | 0% |
| Sugars 20g | |

| Protein 1g | |
|--------------|--------------|
| Vitamin A 0% | Vitamin C 0% |
| Calcium 4% | Iron 0% |

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

| | Calories: | 2,000 | 2,500 |
|--------------------|-----------|---------|---------|
| Total Fat | Less than | 65g | 80g |
| Saturated Fat | Less than | 20g | 25g |
| Cholesterol | Less than | 300mg | 300mg |
| Sodium | Less than | 2,400mg | 2,400mg |
| Total Carbohydrate | | 300g | 375g |
| Dietary Fiber | | 25g | 30g |

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Rely on the dynamic lineup of U.S. dairy to meet consumer demands in 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 specifications needs. Developed at the Wisconsin Center for Dairy Research, University of Wisconsin-Madison. ©2014 U.S. Dairy Export Council.