

Mocha Caramel



INGREDIENTS

	Usage Levels (%)
Sugar	32.50
Corn Syrup, 42 DE	32.15
Partially Hydrogenated Coconut Oil	9.95
Nonfat Dry Milk	8.00
Water	7.00
Chocolate	3.80
Butter	3.20
Whey Mineral Concentrate/Milk Calcium	2.30
Instant Coffee	0.45
Vanilla Extract	0.45
Soy Lecithin	0.10
Salt	0.10
Total	100.00

BENEFITS OF USING U.S. DAIRY

Nonfat Dry Milk

- Contributes to a well-emulsified caramel with uniform incorporation of air
- Complements caramelized sugar flavor with clean, mild dairy note
- Provides emulsion stability by reducing fat globule mobility and minimizing coalescence
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- Unfolds to stabilize globules after adsorption at the oil/water interface
- Adds uniform texture and mouthfeel

Milk Calcium

- Increases to a slight brown color during baking due to interaction with amino group of proteins and lactose
- Provides calcium, magnesium, phosphorus and potassium
- Contributes to bone health development
- Helps prevent osteoporosis
- Aids in blood pressure regulation
- Assists in colon cancer prevention
- Enhances many metabolic functions globule mobility and minimizing coalescence

NUTRITIONAL CONTENT

U.S. Label

Nutrition Facts

Serving Size 4 pieces (36g)			
Servings Per Container			
Amount Per Serving			
Calories 150	Calories from Fat 45		
	% Daily Value*		
Total Fat 5g		8%	
Saturated Fat 4g		20%	
Cholesterol 5mg		1%	
Sodium 160mg		7%	
Total Carbohydrate 23g		8%	
Sugars 23g			
Protein 1g			
Calcium 25%			
Not a significant source of dietary fiber, vitamin A, vitamin C, and iron.			
*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

PREPARATION

1. **Mix sugar, corn syrup and water together and dissolve over heat.**
2. **Add nonfat dry milk and mix until well dispersed.**
3. **Add remainder of ingredients. Mix thoroughly under low heat.**
4. **Increase heat and boil to 117°C (243°F).**
5. **Pour mocha caramel into a prepared pan.**
6. **Cool and cut.**

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 Dairy Products Technology Center, California Polytechnic State University. ©2015 U.S. Dairy Export Council.