

Protein-Enriched Brownie



INGREDIENTS

	Usage Levels (%)
Water	26.25
Butter	17.75
Malitol	17.60
Flour	13.05
Whey protein concentrate (WPC)	9.80
Chocolate, unsweetened	9.80
Skimmed milk powder (SMP)	2.35
Maltodextrin	1.85
Vanilla	0.80
Baking powder	0.30
Flavor, chocolate	0.30
Sucralose	0.10
Xanthan gum	0.05
Total	100.00

BENEFITS OF USING U.S. DAIRY

Whey Protein Concentrate 80 (WPC 80)

- Provides functionality and flavor naturally
- Maintains solubility during processing
- Imparts smooth mouthfeel
- Minimizes sediments
- Contributes to the food's overall nutritional profile
- Aids in emulsification
- Adds stability

SMP

- Delivers delicious flavor
- Increases structural strength
- Enhances taste, uniform grain structure and volume
- Adds to the sensory perception of moistness
- Contributes to Maillard reaction and adds desirable baked-brown color

NUTRITIONAL CONTENT

U.S. Label

Nutrition Facts

Serving Size (40g)
Servings Per Container

Amount Per Serving	
Calories 140	Calories from Fat 80
% Daily Value*	

Total Fat 9g	14%
Saturated Fat 5g	27%
Cholesterol 25mg	8%
Sodium 55mg	2%
Total Carbohydrate 13g	4%
Dietary Fiber less than 1 gram	3%
Sugars 1g	
Sugar Alcohol 6g	

Protein 4g	
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Vitamin A 4%	Vitamin C 0%
Calcium 4%	Iron 2%

*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
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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 together dry ingredients. Set aside.**
2. **Melt butter and chocolate over low heat. Add malitol, water and vanilla.**
3. **Add wet ingredients to dry ingredients and mix well.**
4. **Bake at 163°C (325°F) for 35 minutes.**

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. ©2015 U.S. Dairy Export Council.