



Enriched Crackers

Ingredient	Percentage (%)
Flour	55.10
Skimmed Milk Powder	5.10
Salt	1.10
Water	24.90
Vegetable Oil	13.80
	100.00

Procedure

1. Combine flour, skimmed milk powder and salt.
2. Add water and oil.
3. Mix well to make a stiff dough. Knead until dough is smooth, about 5 minutes.
4. Roll the dough very thin (about 2-3 mm thick)
5. Cut into squares and place on parchment-lined baking sheets.
6. Bake in preheated 230°C oven for 10 to 12 minutes.

The addition of milk powder provides close to 2 g of protein and 60 mg of dairy calcium per 100 g of product (pre-cooked weight). This formula is provided as a starting point for development purposes. Adjustments may be necessary.

Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Check local legislation for ingredient usage, product standards and labeling.

Developed at Dairy Products Technology Center, Cal Poly State University, San Luis Obispo.

Nutritional Facts

Amount Per 100g

Calories	340 Kcal
Protein	8 g
Carbohydrates	45 g
Fat	14 g
Vitamin A	100 IU
Thiamin	0.45 mg
Riboflavin	0.34 mg
Niacin	3 mg
Vitamin B6	0.05 mg
Vitamin B12	0.24 mcg
Calcium	80 mg
Iron	0.18 mg
Magnesium	16 mg
Phosphorus	60 mg
Potassium	90 mg
Zinc	0.30 mg