

# Fruit Smoothie



## INGREDIENTS

|   | Baker's (%)   | Usage Levels (%) |
|---|---------------|------------------|
| Seedless strawberry puree, 7° Brix                    | 3522.56       | 48.50            |
| Water   | 1452.60       | 20.00            |
| Liquid fructose                                       | 871.56        | 12.00            |
| Seedless banana puree, 22° Brix                       | 581.04        | 8.00             |
| <b>Whey protein concentrate, 80% protein (WPC 80)</b> | <b>508.41</b> | <b>7.00</b>      |
| Corn syrup, 42 DE                                     | 290.52        | 4.00             |
| <b>Milk calcium</b>                                   | <b>29.05</b>  | <b>0.40</b>      |
| Citric acid   | 7.26          | 0.10             |
| <b>Total</b>  |               | <b>100.00</b>    |

## NUTRITIONAL CONTENT

| Per 100g                   |         |
|----------------------------|---------|
| <b>Calories</b>            | 100kcal |
| <b>Total Fat</b>           | 1g      |
| Saturated Fat              | 0g      |
| Trans Fat                  | 0g      |
| Cholesterol                | 5mg     |
| <b>Total Carbohydrates</b> | 18g     |
| Dietary Fiber              | 1g      |
| Sugars                     | 14g     |
| <b>Protein</b>             | 6g      |
| Calcium                    | 145mg   |
| Magnesium                  | 16mg    |
| Phosphorus                 | 56mg    |
| Potassium                  | 130mg   |
| Sodium                     | 10mg    |
| Iron                       | 0mg     |
| Vitamin A                  | 22IU    |
| Vitamin C                  | 29mg    |

Note: Batch size depends on size of dispenser (above is for 2 gal or 7263 g)

## PREPARATION

1. **Mix the WPC 80, milk calcium and water until hydrated.**
2. **Add the fructose, corn syrup, and citric acid.**
3. **Mix in the strawberry and banana puree.**
4. **Freeze in soft serve/slush machine.**

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](http://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. ©2014 U.S. Dairy Export Council.