

# Piña Colada Beverage with WPC 34



## INGREDIENTS

	Baker's (%)	Usage Levels (%)
Water	771.60	77.16
<b>Whey protein concentrate, 34% protein (WPC 34)</b>	<b>110.20</b>	<b>11.02</b>
Sucrose	110.00	11.00
Phosphoric acid	6.60	0.66
Natural pineapple flavor	0.80	0.08
Artificial coconut flavor	0.40	0.04
Potassium sorbate	0.40	0.04
<b>Total</b>		<b>100.00</b>

## NUTRITIONAL CONTENT

Per 100g

<b>Calories</b>	80kcal
<b>Total Carbohydrates</b>	17g
<b>Protein</b>	4g
Calcium	60mg
Potassium	200mg


## BENEFITS OF USING U.S. DAIRY

### WPC 34

- Adds high quality protein and the equivalent protein content as milk
- Provides good solubility and heat stability at pH 3.4
- Provides a smooth mouthfeel and dairy flavor

## PREPARATION

1. **Mix WPC 34 in formula water (at ambient temperature) with high-speed mixer and allow to hydrate 30 minutes.**
2. **Mix in sucrose, flavor, color and sorbate.**
3. **Use 85% solution of acid to adjust pH to 3.4.**
4. **Heat to 91°C (195°F) for 30 seconds.**
5. **Fill containers and cool.**

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. Developed at the Wisconsin Center for Dairy Research, University of Wisconsin-Madison. ©2014 U.S. Dairy Export Council.