

Protein-Enhanced Water with Natural Strawberry Flavor



INGREDIENTS


	Usage Levels (%)
Water	97.30
Whey protein isolate (WPI)	2.26
Phosphoric acid	0.20
Natural strawberry flavor	0.15
Potassium sorbate	0.04
Sucralose solution	0.04
FD&C Red #40 solution	0.01
Total	100.00

NUTRITIONAL CONTENT

Per 100mL	
Calories	10kcal
Total Fat	0g
Saturated Fat	0g
Trans Fat	0g
Cholesterol	0mg
Total Carbohydrates	0g
Dietary Fiber	0g
Sugars	0g
Protein	2g
Calcium	4mg
Magnesium	1mg
Phosphorus	0mg
Potassium	15mg
Sodium	25mg
Iron	0mg
Vitamin A	0IU
Vitamin C	0mg

PREPARATION

- Mix WPI, strawberry flavor, sucralose, potassium sorbate, color solution and water (at ambient temperature) using a high-speed mixer. Allow to hydrate for 30 minutes.**
- Use 85% phosphoric acid solution to adjust pH to 3.4.**
- Heat mixture to 80°C (175°F) for 45 seconds.**
- Fill containers and cool to 4°C (40°F).**

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 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.