

Lactose Rock Candy



INGREDIENTS

	Twirls & Dummies (%)	Lollipops (%)
Sugar, white, granulated	45	39
Glucose syrup, 42 DE	40	40
Lactose	15	21
Flavoring and colors	As desired	As desired
Total		100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	390kcal
Total Fat	0g
Saturated Fat	0g
Trans Fat	0g
Cholesterol	0mg
Total Carbohydrates	98g
Dietary Fiber	0g
Sugars	75g
Protein	0g
Calcium	3mg
Magnesium	0mg
Phosphorus	0mg
Potassium	0mg
Sodium	0mg
Iron	0mg
Vitamin A	0IU
Vitamin C	0mg

PREPARATION

1. **Blend all ingredients together. Boil the mix to 138°C (280°F) in the winter and**
2. **143-153°C (289-307°F) in the summer. The boiling process takes about 30 minutes.**
3. **Form candy as desired.**

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 by Knechtel Laboratories. ©2014 U.S. Dairy Export Council.