

# Marshmallows with Lactose (WPC 80)



## INGREDIENTS

	Grams	Usage Levels (%)
<b>Part 1</b>		
Water	600	5.3
Gelatin	200	1.8
<b>Whey protein concentrate, 80% protein (WPC 80)</b>	<b>25</b>	<b>0.2</b>
<b>Part 2</b>		
Sucrose	4,500	39.7
Water	1,500	13.3
Glucose syrup	1,000	8.8
<b>Lactose</b>	<b>500</b>	<b>4.4</b>
<b>Part 3</b>		
Glucose syrup	3,000	26.5
<b>Total</b>		<b>100.00</b>

## NUTRITIONAL CONTENT

Per 100g	
<b>Calories</b>	300kcal
<b>Total Fat</b>	0g
Saturated Fat	0g
Trans Fat	0g
Cholesterol	0mg
<b>Total Carbohydrates</b>	81g
Dietary Fiber	0g
Sugars	81g
<b>Protein</b>	2g
Calcium	4mg
Magnesium	1mg
Phosphorus	1mg
Potassium	0mg
Sodium	10mg
Iron	0mg
Vitamin A	0IU
Vitamin C	0mg

## PREPARATION

1. Soak gelatin and WPC 80 for at least 30 minutes in the water as specified (part 1).
2. Place the sucrose, lactose and glucose syrup stated in part 2 in a cooking kettle, along with the water specified and cook until all sugars are dissolved or to 111°C (232°F).
3. Place glucose syrup from part 3 in a mixing bowl with whip attachment, add 2/3 of mixture from part 2 and combine.
4. To the remaining 1/3 of part 2, add and the dissolve gelatin/protein mixture (part 1).
5. Increase mixer speed and slowly add gelatin syrup mixture to parts 2 & 3. Whip until batch is light and fluffy; approximately 3-4 minutes or until peaks hold.
6. Cast onto siliconized paper and allow to set overnight. Cut with oiled knife or wire. Enrobe promptly.

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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.