

# USDEC Chocolate Frosting



## INGREDIENTS

	Grams	Usage Levels (%)
Sugar, powdered	448.0	47.0
<b>Butter</b>	<b>194.0</b>	<b>20.3</b>
Shortening, emulsified	194.0	20.3
<b>Whey protein concentrate, 80% protein (WPC 80)</b>	<b>36.0</b>	<b>3.8</b>
Extract, vanilla or lemon	36.0	3.8
Water, hot*	30.0	3.2
<b>Whey protein concentrate, 34% protein (WPC 34)</b>	<b>12.0</b>	<b>1.3</b>
Cocoa powder, alkalized	2.9	0.3
<b>Total</b>		<b>100.00</b>

\*Formulation can be made with or without water. Water is added to make a more fluffy type frosting. Also, water can be omitted and fat can be increased in place of sugar to create a more dense cake topping.

## NUTRITIONAL CONTENT

Per 100g	
<b>Calories</b>	540kcal
<b>Total Fat</b>	37g
Saturated Fat	18g
Trans Fat	1.5g
Cholesterol	50mg
<b>Total Carbohydrates</b>	48g
Dietary Fiber	0g
Sugars	47g
<b>Protein</b>	4g
Calcium	43mg
Magnesium	9mg
Phosphorus	24mg
Potassium	45mg
Sodium	20mg
Iron	0mg
Vitamin A	514IU
Vitamin C	0mg

## PREPARATION

1. **Dissolve whey proteins in water, mix for 15 minutes.**
2. **Add whey protein solution to confectionery sugar and cocoa powder, mix until a smooth paste is formed.**
3. **Cream or mix in shortening and butter until soft and light.**
4. **Add vanilla or lemon extract. Add more water if necessary to achieve a thinner consistency.**

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.