

# Soft-Serve Frozen Yogurt Mix



## INGREDIENTS

	Usage Levels (%)
Water	67.00
Sugar	10.00
Corn syrup solids, 36 DE	8.00
<b>Skimmed milk powder</b>	<b>6.00</b>
<b>Whey protein concentrate, 34% protein (WPC 34)</b>	<b>3.00</b>
<b>Sweet whey powder</b>	<b>3.00</b>
Milkfat or vegetable fat	3.00
Stabilizer	variable
Flavor	variable
<b>Total</b>	<b>100.00</b>

## NUTRITIONAL CONTENT

Per 100g	
<b>Calories</b>	140kcal
<b>Total Fat</b>	3g
Saturated Fat	2g
Trans Fat	0g
Cholesterol	10mg
<b>Total Carbohydrates</b>	25g
Dietary Fiber	0g
Sugars	19g
<b>Protein</b>	4g
Calcium	129mg
Magnesium	17mg
Phosphorus	107mg
Potassium	190mg
Sodium	80mg
Iron	0mg
Vitamin A	96IU
Vitamin C	1mg

## PREPARATION

1. Calculate the weight of ingredients, including necessary water.
2. Add liquid ingredients to tank.
3. Add dry ingredients, using adequate agitation to disperse and dissolve the powders.
4. Pasteurize and homogenize the mix.
5. Add appropriate flavors, cool to 4°C (39°F).
6. Store and distribute at 4°C (39°F) or less.
7. Freeze in commercial soft-serve freezer.

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.