

# Demineralized Whey-Based Infant Formula



## INGREDIENTS

	Usage Levels (%)	
	Grams	% Weight
<b>Demineralized whey</b> (approximately 1%)	<b>215.0</b>	<b>43.0</b>
Fat blend	140.0	28.0
<b>Skimmed milk powder</b>	<b>80.0</b>	<b>16.0</b>
<b>Lactose</b>	<b>56.5</b>	<b>11.3</b>
Vitamin/mineral premix*	6.0	1.2
Lecithin	2.5	0.5
Water	as needed	as needed
<b>Total</b>		<b>100%</b>

\*As per manufacturer's usage levels/NLEA requirements.

## NUTRITIONAL CONTENT

Per 100g	
<b>Calories</b>	510kcal
<b>Total Fat</b>	30g
Saturated Fat	4g
Trans Fat	0g
Cholesterol	0mg
<b>Total Carbohydrates</b>	43g
Dietary Fiber	0g
Sugars	43g
<b>Protein</b>	21g
Calcium	598mg
Magnesium	139mg
Phosphorus	315mg
Potassium	560mg
Sodium	190mg
Iron	0mg
Vitamin A	1353IU
Vitamin C	23mg

## PREPARATION

1. **Add enough water to the demineralized whey, skimmed milk powder, and lactose to make a concentrated liquid that will still pour easily.**
2. **Heat solution to approximately 60°C (140°F) and mix in the lecithin, fat blend, and vitamin/mineral premix.**
3. **Continue to heat until pasteurized. Homogenize using a two-stage process of 176 kgf/cm<sup>2</sup> (2503 lb/inch<sup>2</sup>) for the first stage, and 35 kgf/cm<sup>2</sup> (500 lb/inch<sup>2</sup>) for the second stage.**
4. **Spray-dry and agglomerate for easier reconstitution.**
5. **To re-hydrate, blend 10% dry formula and 90% potable water by weight. Heat to pasteurize and cool to feeding temperature.**

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.