

Café Yogurt Frappé

Wake up and power up at the same time. Made with yogurt and whey protein concentrate, this chilled coffee drink combines high-quality protein, calcium, riboflavin and phosphorus with all the caffeine from a cup of coffee. So fill that morning void with a naturally sweetened excellent source of protein that delivers a smooth texture and satisfying nutrition in one convenient cup.



MARKET INSIGHTS

- Beverages (mainly coffee) represent 75% of the top foods and beverages consumed for a wake-up routine. This unique drink can be an innovative way to deliver a source of fuel, minerals and other nutrients.
- Breakfast reigns as the projected fastest-growing eating occasion, and sales of foods eaten during the breakfast occasion are estimated to be approximately \$208 billion and increasing.
- Spending on yogurt is increasing worldwide with the annual per capita spent totaling \$21 in the U.S. and \$41 in Europe. In 2012, Asia-Pacific experienced a 32% increase over the previous five years.

INGREDIENTS

	Usage Levels (%)
Milk, low-fat	97.10
Whey protein concentrate 80	1.13
Bourbon — Indonesian Vanilla Blend 2X (Nielsen-Massey)	0.75
Yogurt stabilizer — Denali Ingredients SP1037A	0.50
Coffee - Colombian freeze-dried	0.40
Lactase enzyme — DuPont Danisco	0.05
Caffeine	0.04
Yogurt culture — Chr Hansen Yofast 21	0.02
Stevia leaf extract — Cargill RA80	0.01
Total	100.00

INGREDIENTS: Grade A pasteurized cultured low-fat milk, whey protein concentrate, vanilla extract, modified food starch, freeze-dried coffee, pectin, caffeine, stevia leaf extract, live active cultures (*L. bulgaricus*, *S. thermophilus*, *L. acidophilus*, *Bifidobacteria*, *L. casei*).

Contains: wheat

BENEFITS OF USING U.S. DAIRY

Yogurt

- A functional ingredient that delivers nutritional value, flavor and texture
- Provides protein, calcium, riboflavin and phosphorus and can be an excellent carrier for probiotics
- Allows for an innovative sweetening technique using hydrolyzed lactose to provide natural sweetness and results in a lactose-intolerant-friendly beverage

Whey Protein Concentrate 80

- Boosts protein content of foods while offering excellent protein quality
- Provides a neutral taste well-suited to many flavors and beverages with some sweetness
- Soluble across a wide pH range

NUTRITIONAL CONTENT

U.S. Label

Nutrition Facts

Serving Size 8 Fl. Oz. (240 ml)
Servings Per Container

Amount Per Serving		Calories from Fat 20	
		% Daily Value*	
Calories	120		
Total Fat	2.5g		4%
Saturated Fat	1.5g		8%
Trans Fat	0g		
Cholesterol	10mg		3%
Sodium	130mg		5%
Potassium	400mg		11%
Total Carbohydrate	14g		5%
Dietary Fiber	0g		0%
Sugars	12g		
Protein	10g		20%
Vitamin A	2%	Vitamin C	0%
Calcium	30%	Iron	0%
Riboflavin	30%	Phosphorus	25%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories: 2,000	2,500
Total Fat	Less than 65g	80g
Saturated Fat	Less than 20g	25g
Cholesterol	Less than 300mg	300mg
Sodium	Less than 2,400mg	2,400mg
Potassium	3,500 mg	3,500 mg
Total Carbohydrate	300g	375g
Dietary Fiber	25g	30g
Protein	50g	65g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

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PREPARATION

1. **Completely blend milk, whey protein concentrate and stabilizer. Allow to hydrate for 30 minutes.**
2. **Batch pasteurize at 169°F (76°C) for 30 minutes.**
3. **Cool to 113°F (45°C).**
4. **Add yogurt culture and lactase.**
5. **Incubate 4 to 6 hours at 108°F (42°C) until pH 4.6 is reached.**
6. **Stir yogurt and add the stevia, vanilla, freeze-dried coffee and caffeine. Mix well.**
7. **Package.**
8. **Cool and store refrigerated**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands in 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 specifications needs. Developed at the Wisconsin Center for Dairy Research, University of Wisconsin-Madison. ©2014 U.S. Dairy Export Council.