

Strawberry Yogurt Frosting

An upscale twist for that special dessert. Bringing popular flavors together with yogurt powder provides for a unique frosting experience.



MARKET INSIGHTS

- A more permissible, indulgent and sweet cravings satisfier with some nutritional value from dairy.
- 82% of adults surveyed say they like to treat themselves with special foods, balancing healthy choices with an occasional indulgence.
- The popularity of yogurt continues to rise, providing more opportunities to leverage the growing category.

INGREDIENTS

	Usage Levels (%)
Sugar, confectioners/powdered	56.7488
Shortening, vegetable	21.8
Water, distilled, pure	12.4
Nonfat Powdered Yogurt	7.8
Salt, table	0.65
Flavor, strawberry, art, med, dry	0.5
Sorbic acid	0.1
Color, fd & c, red no. 40, pwd/granule	0.0012
Total	100.00

BENEFITS OF USING U.S. DAIRY

Yogurt Powder

- Yogurt adds a delicious flavor and provides a source of calcium
- Yogurt powders are rich in the important nutrients found in milk, including protein and potassium
- Minimizes sediments

NUTRITIONAL CONTENT

U.S. Label

Nutrition Facts

Serving Size (34g)	
Servings Per Container	
Amount Per Serving	
Calories 150	Calories from Fat 70
% Daily Value*	
Total Fat 7g	11%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 100mg	4%
Total Carbohydrate 21g	7%
Dietary Fiber 0g	0%
Sugars 20g	
Protein 1g	
Vitamin A 0%	Vitamin C 0%
Calcium 4%	Iron 0%
*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
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Protein	50g 65g
Calories per gram:	
	Fat 9 • Carbohydrate 4 • Protein 4

PREPARATION

1. **Beat shortening in a mixing bowl until light and fluffy.**
2. **Mix yogurt powder and strawberry flavor in water. Allow 30 minutes for the yogurt powder to hydrate.**
3. **Mix sugar, salt and sorbic acid together.**
4. **Alternate adding sugar blend and yogurt blend to the shortening.**
5. **Add color and continue to beat until it is incorporated.**

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.