

# Chocolate Meal Replacement Beverage Dry Mix



## INGREDIENTS

	Baker's (%)	Usage Levels (%)
Sucrose	177.06	39.00
<b>Whey protein concentrate, 34% protein (WPC 34)</b>	<b>86.26</b>	<b>19.00</b>
Dutch processed cocoa (16-18 % fat)	52.21	11.50
Corn syrup solids, 24 DE	52.21	11.50
Sodium caseinate	49.94	11.00
Calcium caseinate	22.70	5.00
Vitamin/mineral premix	4.54	1.00
Vanillin	4.09	0.90
Lecithin	3.63	0.80
Xanthan gum	0.91	0.20
Carboxymethyl cellulose	0.45	0.10
<b>Total</b>		<b>100.00</b>

## NUTRITIONAL CONTENT

Per 100g*	
<b>Calories</b>	360kcal
<b>Total Fat</b>	7g
Saturated Fat	0.5g
Trans Fat	0g
Cholesterol	5mg
<b>Total Carbohydrates</b>	64g
Dietary Fiber	1g
Sugars	49g
<b>Protein</b>	21g
Calcium	378mg
Magnesium	71mg
Phosphorus	395mg
Potassium	170mg
Sodium	450mg
Iron	4mg
Vitamin A	395IU
Vitamin C	7mg

\*Dry mix, before preparation

## PREPARATION

1. **Dry blend all ingredients.**
2. **Store in air-tight container until use.**

## TO PREPARE

1. **To serve, mix 40 g (1.4 oz) of dry mix into 225 ml (7.6 oz) of milk.**
2. **Stir or shake until fully hydrated.**
3. **Serve cold.**

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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.