

Fruity Meal Replacement Beverage



INGREDIENTS

	Usage Levels (%)
Fructose	6.00
Whey protein isolate (WPI) or whey protein concentrate, 80% protein (WPC 80)	4.50
Fruit juice (high Brix)	3.90
Sucrose	3.00
Fiber	1.50
Citric or phosphoric acid	1.50
Pectin	0.30
Flavor and color	0.30
Vitamin/mineral blend	0.02
Water	Balance to 100
Total	100.00

NUTRITIONAL CONTENT

Per 100mL	
Calories	60kcal
Total Fat	0g
Saturated Fat	0g
Trans Fat	0g
Cholesterol	5mg
Total Carbohydrates	13g
Dietary Fiber	1g
Sugars	10g
Protein	4g
Calcium	40mg
Magnesium	8mg
Phosphorus	12mg
Potassium	25mg
Sodium	35mg
Iron	0mg
Vitamin A	15IU
Vitamin C	3mg

PREPARATION

1. **Hydrate the WPI or WPC 80 in 20°C (68°F) water and add to juice.**
2. **Add dry ingredients.**
3. **Add flavor and color. Mix well.**
4. **Adjust pH to at least 3.5.**
5. **Heat treat at 85°C (185°F) for 15-30 seconds.**
6. **Homogenize.**
7. **Hot fill.**
8. **Cool.**

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 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.