

## INGREDIENTS

	Baker's (%)	Usage Levels (%)
Fructose	350.67	77.24
Whey protein isolate (WPI)	90.80	20.00
Citric acid, anhydrous	3.86	0.85
Sodium chloride	2.27	0.50
Sodium citrate	2.27	0.50
Potassium phosphate, monobasic	1.82	0.40
Lemon lime flavor	1.59	0.35
Blue color	0.27	0.06
Sodium benzoate	0.23	0.05
Yellow color	0.18	0.04
Anti-foaming agent	0.04	0.01
Total		

Total

## **NUTRITIONAL CONTENT**

Per 100g	
Calories	390kcal
Total Fat	Og
Saturated Fat	Og
Trans Fat	Og
Cholesterol	Omg
Total Carbohydrates	79g
Dietary Fiber	Og
Sugars	78g
Protein	18g
Calcium	0mg
Magnesium	Omg
Phosphorus	1mg
Potassium	Omg
Sodium	350mg
Iron	0mg
Vitamin A	OIU
Vitamin C	0mg

## PREPARATION

- 1. Blend all dry ingredients well.
- 2. Combine the dry mixture and water at a ratio of 18% dry mix to 82% water. Stir until fully hydrated.
- 3. Using a 25% phosphoric acid solution, adjust pH to 3.0 to 3.5.
- 4. Cold-fill bottles and pasteurize at 88°C (190°F).

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)

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.



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