

Mocha Meal Replacement Beverage Dry Mix



INGREDIENTS

	Usage Levels (%)
Fructose and sucrose	24.60
Skimmed milk powder	23.20
Whey protein concentrate, 80% protein (WPC 80)	22.00
Creamer	12.00
Vegetable oil	6.00
Instant coffee	4.20
Cocoa powder	3.00
Gum blend (stabilizer)	1.50
Natural flavor	1.40
Milk minerals (calcium source)	1.30
Vitamins/mineral premix	0.80
Total	100.00

NUTRITIONAL CONTENT

Per 100g*	
Calories	420kcal
Total Fat	12g
Saturated Fat	6g
Trans Fat	0g
Cholesterol	20g
Total Carbohydrates	49g
Dietary Fiber	2g
Sugars	38g
Protein	28g
Calcium	625mg
Magnesium	131mg
Phosphorus	425mg
Potassium	800mg
Sodium	230mg
Iron	3mg
Vitamin A	332IU
Vitamin C	11mg

*Dry mix, before preparation

PREPARATION

1. **Mix sucrose, fructose and gum blend.**
2. **Add coffee and mix well.**
3. **Add the remaining ingredients, except oil and mix for 5 minutes.**
4. **Slowly add oil, mix for an additional 5 minutes.**
5. **Store in air-tight container until use.**

TO PREPARE

1. **Mix 40 g (1.4 oz) of dry mix with 237 ml (8 oz) of water.**
2. **Stir or shake until fully hydrated.**
3. **Serve cold.**

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. Courtesy of Dairy Products Technology Center, California Polytechnic State University. ©2014 U.S. Dairy Export Council.