Peach Mango Smoothie with WPC 80

INGREDIENTS

	Baker's (%)	Usage Levels (%)
Water	779.40	77.94
Sucrose	82.40	8.24
Whey protein concentrate, 80% protein (WPC 80)	**64.10**	**6.41**
Peach mango juice	55.00	5.50
Pectin blend	12.80	1.28
Phosphoric acid	5.80	0.58
Potassium sorbate	0.40	0.04
FD&C orange color	0.09	0.01
Total		**100.00**

NUTRITIONAL CONTENT

Per 100g

Calories	60kcal
Total Carbohydrates	13g
Protein	4g
Calcium	40mg
Vitamin C	3mg

BENEFITS OF USING U.S. DAIRY

WPC 80

- Adds high quality protein
- Provides good solubility and heat stability at pH 3.8
- Provides a smooth mouthfeel and dairy flavor

PREPARATION

1. **Mix WPC 80 in half of formula water (at ambient temperature) with high-speed mixer and allow to hydrate for 30 minutes.**
2. **Mix pectin in remaining water at 85°C (185°F) until completely dissolved. Allow mixture to cool to 60°C (140°F).**
3. **Combine WPC 80 and pectin solution.**
4. **Mix in sucrose, juice, color and sorbate.**
5. **Use 85% solution of phosphoric acid to adjust pH to 3.8.**
6. **Homogenize drink at 24.8 MPa (3600 psi) in the first stage and 4.8 MPa (700 psi) in the second stage.**
7. **Heat to 91°C (195°F) for 30 seconds.**
8. **Fill containers and 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