

INGREDIENTS

	Usage Levels (%)
Lactose, coarse grade (20-80 mesh average particle size)	97.39
Citric acid, anhydrous	1.50
Calcium or magnesium stearate	1.00
Color, FD&C yellow #5*	0.06
Lemon flavor, spray dried	0.05
Total	100.00

*Different colors can be substituted.

NUTRITIONAL CONTENT	
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Per 100g	
Calories	390kcal
Total Fat	Og
Saturated Fat	Og
Trans Fat	Og
Cholesterol	Omg
Total Carbohydrates	98g
Dietary Fiber	Og
Sugars	97g
Protein	Og
Calcium	15mg
Magnesium	3mg
Phosphorus	2mg
Potassium	10mg
Sodium	20mg
Iron	0mg
Vitamin A	OIU
Vitamin C	Omg

PREPARATION

- 1. Mix all ingredients, except calcium stearate, in a planetary-type mixer for 10 minutes or until uniformly blended.
- 2. Add calcium stearate and mix for an additional 2 minutes.
- 3. Run through tablet press to form centers.

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. (Carter Council) (Carter Council

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed by Knechtel Laboratories. ©2014 U.S. Dairy Export Council.



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