

## INGREDIENTS

	Usage Levels (%)
Sucrose	75.65
Whey protein isolate (WPI), instantized	20.00
Citric acid	2.00
Flavor, orange	1.25
Sodium citrate	0.50
Flavor, tangerine	0.30
Color, artificial yellow	0.20
Sodium benzoate	0.05
Potassium sorbate	0.05
Total	100.00

## NUTRITIONAL CONTENT

Per 100g	
Calories	90kcal
Total Fat	Og
Saturated Fat	Og
Trans Fat	Og
Cholesterol	Omg
Total Carbohydrates	20g
Dietary Fiber	Og
Sugars	19g
Protein	5g
Calcium	4mg
Magnesium	1mg
Phosphorus	Omg
Potassium	10mg
Sodium	90mg
Iron	0mg
Vitamin A	OIU
Vitamin C	Omg

## PREPARATION

- 1. Blend all dry ingredients.
- 2. Mix the blended dry ingredients with water in a ratio or 25/75 (solids/water) and stir well until all dry ingredients are dissolved.
- 3. While mixing, add phosphoric acid to adjust the pH to 3.00-3.50.
- 4. Pasteurize the mix at 88°C (190°F) for 10 seconds.
- 5. Fill pouches immediately after pasteurization.
- 6. Freeze the pouches and maintain the product in a frozen state until consumption.

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. Developed by Land O'Lakes, Inc. ©2014 U.S. Dairy Export Council.

