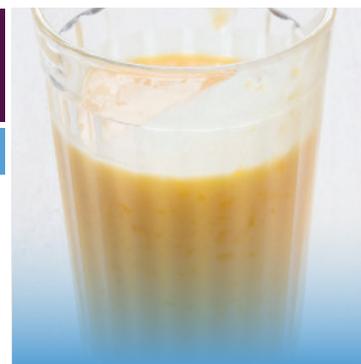


# Yogurt Drink



## INGREDIENTS

	Usage Levels (%)
Water	89.60
<b>Skimmed milk powder</b>	<b>6.24</b>
<b>Lactose</b>	<b>2.28</b>
<b>Whey protein concentrate, 80% protein (WPC 80)</b>	<b>1.88</b>
Culture	as needed
Sweetener	as required
<b>Total</b>	<b>100.00</b>

## NUTRITIONAL CONTENT

Per 100g	
<b>Calories</b>	40kcal
<b>Total Fat</b>	0g
Saturated Fat	0g
Trans Fat	0g
Cholesterol	0mg
<b>Total Carbohydrates</b>	6g
Dietary Fiber	0g
Sugars	6g
<b>Protein</b>	4g
Calcium	108mg
Magnesium	14mg
Phosphorus	73mg
Potassium	120mg
Sodium	45mg
Iron	0mg
Vitamin A	2IU
Vitamin C	1mg

## PREPARATION

1. **Combine all ingredients.**
2. **Heat to 82°C (180°F) and hold for 15 minutes. Cool to 36°C (97°F).**
3. **Inoculate with culture. Incubate for 6 hours, or until final pH is 4.25-4.35.**
4. **Cool to 7°C (45°F).**
5. **Sweeten to desired level with sweetener of choice.**
6. **Store refrigerated.**

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](http://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. ©2014 U.S. Dairy Export Council.