

INGREDIENTS

	Usage Levels (%)
Lactose	38.3
Skimmed milk powder	34.0
Fat blend	27.0
Lecithin	0.5
Vitamin/mineral premix*	0.2
Water	as needed
Total	100.00

*As per manufacturer's usage levels/NLEA requirements.

NUTRITIONAL CONTENT

Per 100g	
Calories	560kcal
Total Fat	38g
Saturated Fat	5g
Trans Fat	Og
Cholesterol	Omg
Total Carbohydrates	56g
Dietary Fiber	Og
Sugars	56g
Protein	2g
Calcium	113mg
Magnesium	21mg
Phosphorus	1mg
Potassium	5mg
Sodium	35mg
Iron	2mg
Vitamin A	416IU
Vitamin C	5mg

PREPARATION

- 1. Calculate formula based on batch size. Add skimmed milk powder and lactose to water. The quantity of water should be that required to produce a concentrated liquid that is flowable.
- 2. Heat solution to approximately 60°C (140°F) and mix in lecithin, fat blend, and vitamin/mineral premix.
- 3. Continue heating to pasteurize. Homogenize in a two-stage system using pressures of 141 kgf/cm²

(2005 lb/inch²) in the first stage and 35 kgf/cm² (500 lb/inch²) in the second stage.

- 4. Spray-dry and agglomerate for easier reconstitution.
- 5. To reconstitute, blend 10% dry formula and 90% potable water by weight.
- 6. Heat to pasteurize and cool to feeding temperature.

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. (Construction) (

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.

