Hot Malted Milk Whey Drink

Sip a cozy, hot malted treat that not only tastes good but also provides an excellent source of protein. Since whey protein comes naturally from dairy, this beverage delivers on taste and



- Consumers are trying to strike a balance between delicious and nutritious
- Higher-protein hot beverages provide extra nutrition in a traditional family favorite drink.
- Leverage nutrient content claims like "excellent source of protein" on packaging to influence consumers.

BENEFITS OF USING U.S. DAIRY

Malted Milk Powder

• Powder has a likable, unique flavor used in a variety of confectionery and beverage products

Whey Protein Isolate

- · Boosts protein content for excellent digestibility
- · Contains all of the essential amino acids, in the proportions the body requires for good health
- Provides outstanding flavor and color
- Maintains solubility during processing
- · Contributes to the food's overall nutritional profile

NUTRITIONAL CONTENT

U.S. Label

Nutrition Facts

Amount Per Ser	rving		
Calories 24) Cal	ories fron	n Fat 30
		% Da	ily Value*
Total Fat 3g			5%
Saturated		5%	
Trans Fat 0g			
Cholesterol 5mg			2%
Sodium 490mg			20%
Total Carbohydrate 50g			17%
Dietary Fil		12%	
Sugars 35	jg		
Protein 10g			20%
Vitamin A 0%	6.	Vitamin (2%
		Iron 25%	270
*Percent Daily V diet. Your daily v depending on yo	alues are ba alues may b	sed on a 2,0 e higher or l	000 calorie ower 2,500
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber Protein	Less than Less than Less than Less than ate	65g 20g 300mg 2,400mg 300g 25g 50g	80g 25g 300mg 2,400mg 375g 30g 65g

INGREDIENTS

L	Isage Levels (%)
Sugar, confectioners/powdered, unsifted	36.11
Cocoa Powder, unsweetened, Dutch processed	18.05
Malted Milk Powder	36.11
Whey Protein Isolate, Instant	7.52
Salt	1.43
Cornstarch	0.78
Total	100.00

PREPARATION

- 1. Heat 5 cups of water in small pot over medium heat.
- 2. Combine all ingredients in bowl and mix well.
- 3. Fill heat resistant mug with 66.47 g of mixture.
- 4. Add 1 cup of heated water to mug and stir well.

Rely on the dynamic lineup of U.S. dairy to meet consumer demands in 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 specifications needs. Developed at the Wisconsin Center for Dairy Research, University of Wisconsin-Madison. ©2014 U.S. Dairy Export Council.



