# Cranberry Orange-Flavored Juice Drink with Whey Protein and Fiber

This delicious cranberry orange-flavored drink is infused with whey protein and fiber — helping to promote proper nutrition, muscle maintenance and satiety.\*



# **MARKET INSIGHTS**

- Protein is essential in the diet on a daily basis and whey protein can provide the protein the body can best use to help promote better health
- Protein can increase functionality by providing benefits around muscle development and recovery
- \*Scientific studies support the relationship between protein and satiety, or the feeling of fullness after consuming a particular food

#### **BENEFITS OF USING U.S. DAIRY**

#### 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
- Minimizes sediments
- Provides clarity in low pH beverages

#### INGREDIENTS

	Usage Levels (%)	
Water	82.437	
Fructose	7.890	
Whey protein isolate	4.540	
Apple juice concentrate-70 Brix	2.760	
Fibersol-2	1.580	
Phosphoric acid solution-85%	0.350	
Natural cranberry flavor	0.200	
Natural orange flavor	0.200	
Potassium sorbate	0.040	
FD&C red #40 solution	0.003	
Total	100.000	

# **NUTRITIONAL CONTENT**

#### U.S. Label

# Nutrition Facts

Servings Pe	r Containe	er	
Amount Per Se	rving		
Calories 13	0 Ca	lories fro	m Fat 0
		% Da	aily Value*
Total Fat 0g			0%
Saturated Fat 0g		0%	
Trans Fat	0g		
Cholesterol Omg		0%	
Sodium Omg		0%	
Total Carbo	hydrate 2	26g	9%
Dietary Fiber 3g			12%
Sugars 23	Bg		
Protein 10g			
Vitamin A 09	/o • \	Vitamin (	C 0%
Calcium 0%	•	ron 0%	
*Percent Daily V diet. Your daily v depending on yo	alues may be	e higher or	
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydn Dietary Fiber Calories per grau	Less Than Less Than ate	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300 mg 2,400mg 375g 30g

alories per gram: Fat 9 • Carbohydrate 4 • Protein 4



# PREPARATION

- 1. Mix whey protein Isolate, fiber and formula water (at ambient temperature) with high speed mixer and allow to hydrate 30 minutes with slow agitation.
- 2. Mix in juice, flavors, color and sorbate, keeping agitation slow.
- 3. Use 85% solution of acid to adjust pH to 3.3-3.4.
- 4. Heat to 195°F for 30 seconds.
- 5. Fill containers and cool to 40°F.

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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.



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