Cheerios High Protein Snack Mix

Kick-up snack time with a more satisfying option that is convenient and nutritious. This fun, anytime snack offers an excellent source of protein.



MARKET INSIGHTS

- U.S. consumers are looking for flavorful afternoon and evening nutrition in their snack.
- Nutrition studies show that higher protein diets can increase satiety, or a feeling of fullness.
- As people become aware of how much sodium they consume, reducing sodium in snacks is appealing.

BENEFITS OF USING U.S. DAIRY

Whey Protein Crisps

- Provide additional high-quality protein in a delicious, crunchy texture
- Versatility with tailored sizes, colors and flavors

Whey Permeate

- Enhances flavors and salt perception, allowing for reduction in added salt
- Improves surface browning while providing a clean dairy flavornutritional profile

NUTRITIONAL CONTENT

U.S. Label

Nutrition Facts

Serving Size (40g) Servings Per Container

Amount Per Ser	rving			
Calories 150) C	alories fro	m Fat 5	
		% Da	aily Value*	
Total Fat 1g			2%	
Saturated Fat 0g 0%				
Trans Fat 0g				
Cholesterol 0mg			0%	
Sodium 280mg			12%	
Total Carbohydrate 27g 9%				
Dietary Fiber 2g			8%	
Sugars 6g	-			
Protein 10g				
<u> </u>				
Vitamin A 6%	6 ·	Vitamin (C 6%	
Calcium 4%	•	Iron 30%		
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000 2,500				
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber Calories per grar Fat 9 • C		20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g ein 4	

INGREDIENTS

	Usage Levels (%)
Cereal, Chex, wheat	15.51
Cereal, Cheerios, multigrain	9.57
Cereal, Chex, corn	10.23
Pretzels, tiny twists, fat free	9.24
Corn Puffs – Organic	5.28
Whey protein crisp 50	38.61
Bull's Eye Barbecue Seasoning (Kosher)	5.78
Whey permeate	5.78
Total	100.00

PREPARATION

1. Mix all cereals and snacks together and spray lightly with a food grade nonstick spray or vegetable oil.

2. Mix in seasoning and permeate until evenly distributed and adhering to snack pieces.

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. **Solution** (Construction) (Co

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.

