

INGREDIENTS

	Usage Levels (%)	
Water	66.75	
Sugar	15.00	
Skimmed milk powder (SMP)	12.40	
Modified food starch	3.00	
Cocoa powder	2.75	
Salt	0.10	
Total	100.00	

BENEFITS OF USING U.S. DAIRY

SMP

- Contributes to emulsification with uniform incorporation of air
- · Complements clean, mild dairy flavor
- Provides emulsion stability by reducing fat globule mobility and minimizing coalescense
- Unfolds to stabilize globules after adsorption at the oil/water interface.
- · Adds uniform texture and mouthfeel

NUTRITIONAL CONTENT

U.S. Label

Serving Size (1)	00a)		
Servings Per Co	ntainer		
Amount Per Ser	/ing		
Calories 120		Calories fr	om Fat (
		% Dail	y Value'
Total Fat Og			0%
Saturated Fat 0	g		0%
Cholesterol Omg			0%
Sodium 120mg			5%
Total Carbohydra	ate 26a		9%
Dietary Fiber 1g	1		5%
Sugars 22g			
Protein 6g			
Vitamin A 0%	•	Vitamin	C 4%
Calcium 20%		Iron	4%
*Percent Daily Valu diet. Your daily val depending on you	lues may b r calorie ne	e higher or eds:	lower
	Calories	2,000	2,500
Total Fat Saturated Fat	Less than Less than		80g 25g
Cholesterol	Less than		25g 300mg
Sodium		2.400mg	2,400m
Total Carbohydrate		300g	375g
Total Garbonyurate			

PREPARATION

- 1. Blend all ingredients.
- 2. Heat the mixture to 82°C (180°F).
- 3. Cool.

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. (Carter Council) (Carter Counc

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specifications needs. ©2015 U.S. Dairy Export Council.



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