Protein Chiller

Get out of the snack bar rut with this refreshing alternative. This frozen snack offers good nutrition and a clean label. A serving has just 120 calories and 3 grams of fat, and is an excellent source of protein (12g) and calcium (265mg). Make nutrition tasty and fun with this grab-and-go snack.

MARKET INSIGHTS

- Consumers are trying to strike a balance between delicious and nutritious in their snacking options.
- Adults are interested in healthy snacking nearly 90% of adults report having a snack each day.
- Sales in the frozen novelty/ice cream category have increased and a majority of consumers are reaching for fun and nutritious snacks.

INGREDIENTS

| Usage | Levels (%) | |
|---|------------|--|
| Whole milk | 62.00 | |
| Milk protein concentrate 70 | 14.60 | |
| Crystalline fructose (Tate & Lyle Krystar 300) | 10.00 | |
| Cocoa powder (Penzeys 28.5% Fat Dutch Process Cocoa) | 5.00 | |
| Erythritol powder (Cargill Eridex 16952) | 4.00 | |
| Whey protein isolate | 3.70 | |
| 2x vanilla extract (Nielsen-Massey 2x Mexican Extract) | 0.70 | |
| Total | 100.00 | |

BENEFITS OF USING U.S. DAIRY

Whole Milk

- Contributes rich dairy flavor
- Provides structure and texture stability

Milk Protein Concentrate

- Adds dairy protein and calciumContributes to the texture of frozen
- desserts

Whey Protein Isolate

- Boosts protein content in the food and is easily digested and absorbed by the body
- Contains all of the essential amino acids required by the body for good health

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NUTRITIONAL CONTENT

U.S. Label

Nutrition Facts

Serving Size (75g) Servings Per Container

| Amount Per Ser | rving | | |
|--|-------------|--|--|
| Calories 120 | 0 Calo | ories fron | n Fat 25 |
| | | % Da | ily Value* |
| Total Fat 3g | | | 5% |
| Saturated | Fat 1g | | 5% |
| Trans Fat | 0g | | |
| Cholesterol | 5ma | | 2% |
| Sodium 60n | - | | 3% |
| | <u> </u> | 17~ | 6% |
| Total Carbo | nyarate | 17g | 670 |
| Dietary Fil | ber 0g | | 0% |
| Sugars 10 |)g | | |
| Protein 12g | | | 24% |
| Vitamin A 2% | 6 · ` | Vitamin (| C 0% |
| Calcium 25% | ó • | ron 0% | |
| *Percent Daily V diet. Your daily v depending on yo | alues may b | e higher or | |
| Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber Protein Calories per gran | | 65g 20g 300mg 2,400mg 300g 25g 50g | 80g 25g 300mg 2,400mg 375g 30g 65g |

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

PREPARATION

- 1. Warm milk to 95°F.
- 2. Blend milk protein concentrate powder and whey protein isolate into the milk and hydrate for 30 minutes.
- 3. Blend remaining powders together in a separate container. Mix this blend into the liquid.
- 4. Heat mix to 158°F, and incubate at this temperature for 30 minutes.
- 5. Add vanilla to the mix, and allocate 20g portions into the cavities of a silicone frozen novelty form. Place frozen novelty sticks in each cavity, and freeze samples overnight at -20°F.
- 6. Remove frozen samples from forms, package and store at -20°F.
- 7. Allow samples to warm at room temperature for a few minutes before eating.

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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. ©2015 U.S. Dairy Export Council.

