

## **INGREDIENTS\***

	Usage Levels (%)
Honey	18.29
High fructose corn syrup	16.17
Chocolate coating	14.89
Whey protein isolate (WPI)	11.12
Whey protein isolate (WPI), hydrolized	9.79
Peanut butter	8.33
Peanut flour	7.33
Peanuts, chopped	7.24
Maltodextrin	3.52
Vitamin/mineral blend	1.68
Vanilla extract	1.03
Soy fiber	0.61
Total	100.00

## NUTRITIONAL CONTENT

Per 100g	
Calories	390kcal
Total Fat	13g
Saturated Fat	4.5g
Trans Fat	Og
Cholesterol	Omg
Total Carbohydrates	44g
Dietary Fiber	3g
Sugars	20g
Protein	29g
Calcium	275mg
Magnesium	126mg
Phosphorus	343mg
Potassium	300mg
Sodium	250mg
Iron	5mg
Vitamin A	645IU
Vitamin C	12mg

\*40% Carbohydrate/30% Protein/30% Fat

## PREPARATION

- 1. Place honey, high fructose corn syrup, peanut butter and vanilla extract into mixer with paddle attachment. Blend for 1 minute on medium.
- 2. Dry blend remaining ingredients, except for chocolate coating. Add to mixer and mix on low speed until all ingredients are evenly incorporated.
- 3. Extrude or form as desired. Enrobe with chocolate coating.

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for 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. **W** <u>@ThinkUSAdairy</u>

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed by Davisco Foods International. ©2014 U.S. Dairy Export Council.

