

Sugar Cookies with Permeate



INGREDIENTS

	Control (%)	Whey Permeate	Change (Control - Permeate)
Flour, all-purpose, bleached, enriched	43.51	41.65	-1.86
Sugar, granulated	23.40	22.27	-1.13
Butter, unsalted	8.56	8.18	-0.38
Egg, whole	7.85	7.72	-0.13
Skim milk	7.69	7.57	-0.12
Shortening, all-purpose	7.69	7.12	-0.57
Almond extract	0.55	0.55	-
Baking powder	0.41	0.40	-0.01
Salt	0.34	-	-0.34
Whey permeate	-	4.54	4.54
Total	100.00	100.00	

BENEFITS OF USING U.S. DAIRY

Whey Permeate

- Reduced sodium
- No added salt in the formulation

NUTRITIONAL CONTENT

Per 100g		Whey Permeate
Calories	110kcal	100kcal
Total Fat	35kcal	30kcal
Saturated Fat	4g	3.5g
Trans Fat	1.5g	1.5g
Cholesterol	1g	0g
Total Carbohydrates	10mg	10mg
Dietary Fiber	16g	16g
Sugars	0g	0g
Protein	7g	7g
Calcium	2g	2g
Magnesium	14mg	24mg
Phosphorus	3mg	5mg
Potassium	23mg	31mg
Sodium	55mg	51mg
Iron	0.6mg	0.6mg
Vitamin A	56IU	54IU
Vitamin C	0mg	0mg

PREPARATION

1. Cream butter, shortening, eggs, sugar, and flavor for 2 minutes on high speed.
2. Add remaining ingredients and mix 1 minute on low speed.
3. Bake 2" x 0.25" cookie at 177°C (350°F) for 10 minutes.

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. [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed at the Wisconsin Center for Dairy Research, University of Wisconsin-Madison. ©2014 U.S. Dairy Export Council.