# Razz-A-Tan Frozen Fitness Smoothie

Women want to get the most from their workouts. This whey protein-enhanced frozen smoothie provides carbohydrates to refuel muscles and high-quality protein to help muscle repair and recovery after a workout. In combination with a routine resistance exercise program, whey protein, a high-quality protein, can help women meet body-toning goals. Since whey protein comes naturally from dairy, this smoothie delivers on taste and functionality.



# INGREDIENTS

Usage	Levels (%)
Water	97.96
Raspberry Base – Fruitcrown – 60 Brix	0.49
Whey Protein Isolate	0.49
Erythritol Powder - Cargill 16952	0.30
Soluble Fiber - Tate and Lyle Promitor (Soluble Corn Fiber 70)	0.30
82% Phosphoric Acid	0.07
Tangerine Flavor WONF - Biosun MZ6187815	0.06
Total	100.00

# PREPARATION

- 1. Combine the water, whey protein isolate and soluble fiber in a tank. Mix with a lightening mixer and hydrate for more than 30 minutes.
- 2. Combine rehydrated fiber/WPI and remaining ingredients in a mixer, and combine with slow agitation. Adjust the pH to 3.4 with phosphoric acid.
- 3. Heat to 185°F for 30 seconds and cool to about 60°F.
- 4. Collect the pasteurized cooled product into sanitized containers and store at 36°F.
- 5. Place a portion of the product in a "Frozen Slushy" machine, freeze and dispense.

# **MARKET INSIGHTS**

- When surveyed, a majority of women believe there is a clear, direct link between consuming high-quality protein and body-toning benefits.
- Functional beverages continue to gain popularity in today's market, and adding whey protein can contribute to muscle benefits such as muscle development and recovery for people who exercise regularly.
- Leverage nutrient content claims like "excellent source of protein" on packaging to influence customer.

#### **BENEFITS OF USING U.S. DAIRY**

#### Whey Protein Isolate

- Boosts protein content and is easily digested and absorbed by the body
- Provides a clean, neutral taste that is well-suited to fruit flavors in beverages
- Whey protein is soluble across a wide pH range

### **NUTRITIONAL CONTENT**

# U.S. Label Nutrition Facts

Serving Size 1 cup (227g) Servings Per Container

Amount Per Serving		
Calories 150	Calories fr	om Fat 0
	% C	aily Value*
Total Fat Og		0%
Saturated Fat 0	g	0%
Trans Fat 0g		
Cholesterol Omg		0%
Sodium 70mg		3%
Total Carbohydra	ate 53g	18%
Dietary Fiber 3g	)	12%
Sugars 25g		
Protein 10g		20%
Vitamin A 0%	• Vitamin	C 2%
Calcium 2%	• Iron 4%	
*Percent Daily Values ar diet. Your daily values m depending on your calor Calorie	ay be higher or ie needs:	
Total Fat Less T Saturated Fat Less T Cholesterol Less T Sodium Less T Total Carbohydrate Dietary Fiber Protein	Than 65g Than 20g Than 300mg	80g 25g 300 mg

Rely on the dynamic lineup of U.S. dairy to meet consumer demands in global product development. The U.S. Dairy Export Council<sup>®</sup> (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** (**Descipation**)

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.

