Chocolate Pudding Enhanced with Milk Protein

This flavorful pudding snack with added Milk Protein Concentrate tastes great and provides the essential nutrients of dairy foods for children and adults alike.



INGREDIENTS

	Usage Levels (%)		
Water	65.000		
Dextrose	10.000		
Maltodextrin	9.699		
MPC	5.250		
Starch, modified	3.500		
Сосоа	3.000		
Sucrose	3.000		
Salt	0.300		
Vanilla	0.150		
Sodium Alginate	0.050		
Xanthan Gum	0.050		
Sucralose	0.001		
Total	100.00		

PREPARATION

- 1. Place all dry ingredients into a bowl and mix until homogenous.
- 2. Add water all at once and stir with a whisk until mixture is smooth and slightly thickened.
- 3. Serve at once, or chill until use.

MARKET INSIGHTS

- Parents want their children to grow up healthy and are looking for nutritious snacks that their kids will eat.
- Higher-protein pudding provides extra nutrition and can help kids build strong muscles as they enjoy one of their favorite foods.

BENEFITS OF USING U.S. DAIRY

Milk Protein Concentrate

- Adds dairy protein and calcium
- Build body and texture
- Contributes to a pleasing mouthfeel
- Contributes mild dairy flavor that blends well with other tastes and ingredients

NUTRITIONAL CONTENT

U.S. Label

Nutrition Facts

Serving Size 4 ounces (113g) Servings Per Container 1				
Amount Per Serving				
Calories 140	Ca	ories fro	m Fat 5	
		% Da	ily Value*	
Total Fat 0g			0%	
Saturated Fat	0g		0%	
Trans Fat 0g				
Cholesterol Omg		0%		
Sodium 160mg		7%		
Total Carbohydrate 30g 10%				
Dietary Fiber 1g		4%		
Sugars 14g				
Protein 5g				
Vitamin A 0%	• \	/itamin C	0%	
Calcium 15%	• 1	ron 0%		
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories 2,000 2,500				
Saturated Fat Less Cholesterol Less	Than Than Than Than Than	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300 mg 2,400mg 375g 30g	

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

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 <u>ThinkUSAdairy.org</u> 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. <u>Some and the Construction</u>

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.

