

French Vanilla Meal Replacement Beverage



INGREDIENTS

	Usage Levels (%)
Milk, skimmed	91.37
Sugar, granulated	4.57
Cream	2.28
Milk protein concentrate (MPC)	0.46
Hamulsion BRCDR ¹	0.78
Vanilla	0.38
Hamulbac XMU ²	0.16
Total	100.00

¹G.C. Hahn-MPC, monoglyceride, diglyceride, tetrasodium pyrophosphate, carrageenan, glucose

²G.C. Hahn-tetrasodium pyrophosphate, glucose

BENEFITS OF USING U.S. DAIRY

Milk Protein Concentrate 34 (MPC)

- Enhances protein content
- Offers clean, neutral flavor
- Stabilizes air in whipped/foaming foods and drinks
- Stabilizes fat emulsions
- Readily soluble
- Traps water in protein matrix for greater viscosity

NUTRITIONAL CONTENT

U.S. Label

Nutrition Facts

Serving Size (42g)
Servings Per Container

Amount Per Serving	Calories from Fat 50	% Daily Value*
Calories 170		
Total Fat 6g		9%
Saturated Fat 1g		6%
Cholesterol 15mg		5%
Sodium 85mg		3%
Total Carbohydrate 19g		6%
Dietary Fiber less than 1 gram		4%
Sugars 15g		

Protein 12g		
Vitamin A 30%	• Vitamin C 30%	
Calcium 30%	• Iron 15%	
Vitamin D 10%	• Vitamin E 25%	
Thiamin 25%	• Riboflavin 25%	
Niacin 25%	• Vitamin B6 25%	
Folate 25%	• Vitamin B12 25%	
Biotin 25%	• Pantothenic Acid 25%	
Phosphorus 25%	• Magnesium 25%	
Zinc 25%		

*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
Total Fat	Less than 65g	80g
Saturated Fat	Less than 20g	25g
Cholesterol	Less than 300mg	300mg
Sodium	Less than 2,400mg	2,400mg
Total Carbohydrate	300g	375g
Dietary Fiber	25g	30g

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

PREPARATION

1. Disperse all ingredients into water (60°C or 140°F) under high shear.
2. Check pH and adjust to pH 7.0-7.1 by adding Hamulbac XMU.
3. Hydrate for 1 hour.
4. Check pH and readjust to 7.0-7.1 if necessary by adding Hamulbac XMU.
5. Heat to 85°C (185°F).
6. Homogenize at 3,600/700 psi.
7. Cool to 25°C (77°F).
8. Bottle.
9. Retort with rotation at 10 rpm at 120°C (250°F) for 4 to 5 minutes.

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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. ©2015 U.S. Dairy Export Council.