

Mocha Cappuccino



INGREDIENTS

	Usage Levels (%)
Sugar	41.65
Skimmed milk powder (SMP)	25.40
Creamer	22.80
Coffee, instant	6.15
Cocoa	2.65
Xanthan gum	0.70
Flavor, natural	0.45
Salt	0.20
Total	100.00

BENEFITS OF USING U.S. DAIRY

SMP

- Increases viscosity in beverages and improves opacity and mouthfeel
- Adds outstanding flavor, nutrition and color
- Acts as oil/water interface to form and stabilize emulsions
- Contributes pleasant dairy flavor and cream color

NUTRITIONAL CONTENT

U.S. Label

Nutrition Facts

Serving Size (26g)	
Servings Per Container	
Amount Per Serving	
Calories 100	Calories from Fat 15
% Daily Value*	
Total Fat 2g	3%
Saturated Fat 1.5g	8%
Sodium 75mg	3%
Total Carbohydrate 19g	6%
Sugars 15g	
Protein 3g	
Vitamin C 2%	Calcium 10%
Not a significant source of dietary fiber, vitamin A, vitamin C, and iron.	
*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. **Mix sugar, salt and cocoa until well blended.**
2. **Add instant coffee and xanthan gum. Mix.**
3. **Add remaining ingredients and mix until well blended.**

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 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 specifications needs. Developed at the Dairy Products Technology Center, California Polytechnic State University. ©2015 U.S. Dairy Export Council.