

"Whey Cloud" Bread Biscuits



INGREDIENTS

| | Usage Levels (%) |
|---|------------------|
| Flour, all-purpose, pre-sifted | 45.6 |
| Water | 27.6 |
| Shortening | 15.0 |
| Whey protein concentrate, 34% protein (WPC 34) | 4.0-6.0 |
| Skimmed milk powder | 3.0-4.0 |
| Baking powder | 3.0 |
| Salt | 1.0 |
| Total | 100.00 |

NUTRITIONAL CONTENT

| Per 100g | |
|----------------------------|---------|
| Calories | 360kcal |
| Total Fat | 17g |
| Saturated Fat | 4g |
| Trans Fat | 5g |
| Cholesterol | 0mg |
| Total Carbohydrates | 43g |
| Dietary Fiber | 1g |
| Sugars | 5g |
| Protein | 8g |
| Calcium | 293mg |
| Magnesium | 24mg |
| Phosphorus | 208mg |
| Potassium | 150mg |
| Sodium | 830mg |
| Iron | 3mg |
| Vitamin A | 4IU |
| Vitamin C | 1mg |

PREPARATION

1. **Sift together pre-sifted flour, baking powder, baking soda and salt.**
2. **Cut in shortening.**
3. **Blend in WPC 34 and skimmed milk powder, forming soft dough.**
4. **Knead lightly on a nonstick surface.**
5. **Sheet at 20 mm (0.8") thickness, cutting with a non-stick form.**
6. **Set on ungreased pan, baking at 232°C (450°F) for about 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 Knechtel Laboratories. ©2014 U.S. Dairy Export Council.