

# Caramel Candy



## INGREDIENTS

	Usage Levels (%)
Sugar, granulated	35.40
Sweetening syrup	34.00
Partially hydrogenated coconut oil	12.00
Water	7.00
<b>Skimmed milk powder</b>	<b>4.20</b>
<b>Sweet whey powder</b>	<b>4.20</b>
<b>Butter</b>	<b>3.00</b>
Lecithin	0.10
Salt	0.10
<b>Total</b>	<b>100.00</b>

## NUTRITIONAL CONTENT

Per 100g	
<b>Calories</b>	430kcal
<b>Total Fat</b>	16g
Saturated Fat	13g
Trans Fat	0g
Cholesterol	5mg
<b>Total Carbohydrates</b>	73g
Dietary Fiber	0g
Sugars	53g
<b>Protein</b>	2g
Calcium	100mg
Magnesium	7mg
Phosphorus	51mg
Potassium	80mg
Sodium	125mg
Iron	0mg
Vitamin A	80IU
Vitamin C	1mg

## PREPARATION

1. **Combine all ingredients and mix on high speed for 5 minutes.**
2. **Cook to 120°C (250°F).**
3. **Pour onto silicone paper. Cover with plastic wrap and cool.**

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](http://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. ©2014 U.S. Dairy Export Council.