

Chocolate Malt Chewy Candies

With a unique sweet malty flavor, indulge in these chocolate malt chewy candies that are high in protein and calcium content.

INGREDIENTS

	Quantity (g)	Usage Level
Chocolate Chips (Semi-sweet)	9.59	10.63
Chocolate Malt Powder	16.52	18.36
Isomaltooligosaccharides (Syrup 56%)	17.82	19.81
U.S. Milk Protein Isolate	30.02	33.33
Milk Minerals	4.37	4.83
Coconut Oil	3.47	3.86
Water	3.47	3.86
Glycerin	4.37	4.83
Vanilla	0.45	0.48
Total	90.00	100

PREPARATION

1. Melt chocolate chips.
2. Add Isomaltooligosaccharides, glycerin, water, vanilla, chocolate malt powder and coconut oil to the melted chocolate.
3. Heat fats and syrups to 50°C, ensuring that all sugar in the chocolate drink mix is dissolved.
4. Add milk minerals and stir until fully incorporated. Allow to cool slightly.
5. Add in milk protein isolate.
6. Stir until the protein is incorporated, about 1-2 minutes until a soft dough is formed. Avoid over-mixing.
7. Divide dough into 18g each and shape them into a candy ball.



BENEFIT OF USING U.S. DAIRY

- Milk Protein Isolate adds dairy protein and calcium.

NUTRITIONAL CONTENT

Per 100g	
Calories	340kcal
Total Fat	12g
Saturated Fat	8g
Trans Fat	0g
Cholesterol	40mg
Total Carbohydrates	39g
Dietary Fiber	11g
Sugars	18g
Protein	30g
Calcium	1727mg
Magnesium	113.7mg
Phosphorus	940mg
Potassium	413mg
Sodium	170mg
Iron	5mg
Vitamin A	807.92IU
Vitamin C	20.2mg

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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. Developed by U.S. Dairy Export Council Southeast Asia.