

Dairy Protein Jerky Snack

This portable chewy snack, made with whey protein and whole milk, is dried and shaped to resemble beef jerky. It's a good source of protein for any active consumer who wants a convenient and satisfying snack. Teriyaki marinade and a sprinkle of black pepper are sure to tickle your taste buds.



MARKET INSIGHTS

- The \$90 billion-plus snacking industry continues to grow, providing an enormous opportunity for new product innovations.
- Dairy protein is a great alternative for the nearly one-third of U.S. consumers who indicate they are trying to regularly make an effort to have a meatless meal.
- Nearly one-quarter of consumers check for "protein" most often when they read the labels of food and beverage packages.
- 47% of consumers say the message "good source of protein" is very important on product labels.

INGREDIENTS

	Usage Levels (%)
Dairy Jerk Ingredients	100.00
Water	52.48
Whey protein concentrate 80	17.49
Corn syrup — Cargill 43/43 IX	14.00
Whole milk	10.50
Starch food, starch modified, cold swelling starch Tm 12744 — Cargill	5.25
Liquid caramel color — Sethness DS400	0.28
Teriyaki Marinade	100.00
Soy sauce, naturally brewed	40.77
Honey, natural, wild flower	24.20
Sugar, white, granulated	19.11
White vinegar	14.65
Garlic powder	1.27

INGREDIENTS: Water, soy sauce, whey protein concentrate, corn syrup, honey, whole milk, sugar, food starch modified, liquid caramel color, garlic.

Contains: milk, soy

BENEFITS OF USING U.S. DAIRY

Whey Protein Concentrate 80

- Provides textural characteristics
- Helps prevent moisture loss
- Contains branch-chained amino acids to support nutrition

Whole Milk

- Contributes rich dairy flavor and provides structure, texture and stability

NUTRITIONAL CONTENT

U.S. Label

Nutrition Facts

Serving Size (30g)	
Amount Per Serving	
Calories 70	Calories from Fat 5
% Daily Value*	
Total Fat 0.5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 15mg	5%
Sodium 590mg	25%
Total Carbohydrate 10g	3%
Dietary Fiber 0g	0%
Sugars 6g	
Protein 9g	18%
Vitamin A 0%	• Vitamin C 0%
Calcium 2%	• Iron 0%
*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
Protein	50g 65g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

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PREPARATION

Marinade

1. **Mix together all ingredients with an immersion blender, until sugar and garlic powder are completely dissolved.**

Dairy Jerky

1. **Mix together whey protein concentrate, water and milk. Hydrate for 30 minutes.**
2. **Mix starch, corn syrup and color into the solution.**
3. **Spray a sheet pan with nonstick cooking spray. Add solution to a depth of ¼ inch.**
4. **Heat pan in an oven at 250°F for approximately 45 minutes, until a semi-solid gel is formed. The moisture level at this step should be approximately 71%.**
5. **Let the gel cool and cut into 1½-inch pieces.**
6. **Preheat a skillet and spray the skillet with a small amount of cooking spray or oil. Place the 1½-inch pieces in a skillet on medium to high heat until slightly browned; flip and repeat on the other side.**
7. **Remove from the skillet.**
8. **Cool the product and then immerse in a prepared marinade for four hours at refrigeration temperatures.**
9. **Remove from the marinade and dehydrate for four hours at 135°F. The final moisture level should be 27%.**
10. **Cool dehydrated product and sprinkle with ground black pepper — optional.**
11. **Store the final product at refrigerated temperatures in a vacuum-sealed bag until consumed.**

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. ©2014 U.S. Dairy Export Council.