

# Dry Acidic Nutritional Beverage Meal Replacement Mix



## INGREDIENTS


	Usage Levels (%)
Skimmed milk powder	22.46
Whey protein concentrate, 80% protein (WPC 80)	22.19
Fructose	15.00
Creamer	11.64
Sucrose	10.25
Canola oil	6.19
Coffee, instant	4.21
Cocoa	2.82
Guar/xanthan blend	1.68
Natural flavor	1.40
Milk minerals	1.32
Vitamin/mineral premix	0.84
<b>Total</b>	<b>100.00</b>

## NUTRITIONAL CONTENT

Per 100g	
<b>Calories</b>	390kcal
<b>Total Fat</b>	13g
Saturated Fat	5g
Trans Fat	0g
Cholesterol	40mg
<b>Total Carbohydrates</b>	44g
Dietary Fiber	2g
Sugars	39g
<b>Protein</b>	28g
Calcium	629mg
Magnesium	131mg
Phosphorus	427mg
Potassium	790mg
Sodium	240mg
Iron	3mg
Vitamin A	519IU
Vitamin C	11mg

## PREPARATION

1. **Mix sucrose, fructose and gum blend.**
2. **Add coffee, mix well.**
3. **Add the remaining ingredients, except the canola oil, mix for 5 minutes.**
4. **Slowly add oil, mix for an additional 5 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](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. Developed at California Polytechnic State University. ©2014 U.S. Dairy Export Council.