

High-Protein Ready-to-Drink Beverage



INGREDIENTS


	Usage Levels (%)
Whey protein isolate, (WPI)	7.800
Phosphoric acid, 85%	1.000-1.150
Flavors, natural or artificial	0.500
Citric acid	0.000-0.250
Sweetener systems, high-intensity	0.020
FD&C colors	0.001
Water, purified	to 100.000
Total	100.00

NUTRITIONAL CONTENT

Per 100mL	
Calories	30kcal
Total Fat	0g
Saturated Fat	0g
Trans Fat	0g
Cholesterol	0mg
Total Carbohydrates	0g
Dietary Fiber	0g
Sugars	0g
Protein	7g
Calcium	10mg
Magnesium	1mg
Phosphorus	0mg
Potassium	0mg
Sodium	47mg
Iron	0mg
Vitamin A	0IU
Vitamin C	0mg

PREPARATION

1. **Add water to a batch mixing tank at 15-25°C (59-77°F).**
2. **Add WPI with good agitation, avoiding entrapment of air.**
3. **Add citric acid.**
4. **Add flavor and color.**
5. **Adjust to pH 3.2 using phosphoric acid with continuous mixing.**
6. **Each processor must determine the appropriate heating conditions to ensure a safe product. Heating to 80-85°C (176-185°F) for 15-30 seconds may serve as a starting point for low pH beverages.**
7. **Hot-fill containers and cool immediately.**

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 by Glanbia Nutritionals USA. ©2014 U.S. Dairy Export Council.