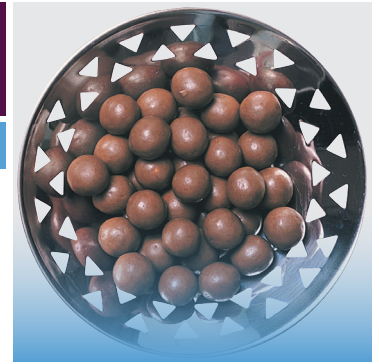


# Malted Milk Balls



## INGREDIENTS

	Usage Levels (%)
Corn syrup, 42 DE	33.69
<b>Sweet whey powder</b>	<b>23.20</b>
Sugar, granulated	22.74
<b>Malted milk powder</b>	<b>9.19</b>
Corn syrup solids	7.58
Fat, hard	2.30
Cocoa powder	0.92
<b>Flavor, malted milk</b>	<b>0.18</b>
Lecithin	0.10
Salt	0.10
<b>Total</b>	<b>100.00</b>

## NUTRITIONAL CONTENT

Per 100g	
<b>Calories</b>	370kcal
<b>Total Fat</b>	3.5g
Saturated Fat	1g
Trans Fat	0g
Cholesterol	5mg
<b>Total Carbohydrates</b>	82g
Dietary Fiber	1g
Sugars	56g
<b>Protein</b>	4g
Calcium	175mg
Magnesium	41mg
Phosphorus	183mg
Potassium	640mg
Sodium	250mg
Iron	0mg
Vitamin A	15IU
Vitamin C	0mg

## PREPARATION

- Preheat sigma blade mixer. Add corn syrup and hard fat to the mixer and heat to 60-71°C (140-160°F) while continuously mixing.**
- Premix the dry ingredients and add slowly to the mixer. When the batch is uniformly mixed, remove from mixer and run through 9 mm drop rolls to form balls.**
- Remove the webbing from the formed balls. Warm the formed balls and vacuum expand.**
- Pan in milk chocolate or chocolate compound, following standard panning procedures.**

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 by Hershey Foods Corporation. ©2014 U.S. Dairy Export Council.