

Nougat



INGREDIENTS


	Grams	Usage Levels (%)
Part 1		
Malt	800	16.9
Water	330	6.9
Trehalose	280	5.9
Sugar, fine granulated	250	5.9
Lactose	150	3.1
Salt	48	1.0
Part 2		
Whole milk powder	750	15.9
Anhydrous milkfat (AMF)	580	12.2
Milk paste	20	0.4
Part 3		
Egg white	70	1.4
Sugar, fine granulated	40	0.8
Part 4		
Peanuts	800	16.9
Almonds	600	12.7
Total		100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	400kcal
Total Fat	6.6g
Saturated Fat	2g
Trans Fat	1g
Cholesterol	0mg
Total Carbohydrates	73g
Dietary Fiber	1g
Sugars	28g
Protein	6.6g
Calcium	2mg
Magnesium	0mg
Phosphorus	3mg
Potassium	0mg
Sodium	230mg
Iron	2mg
Vitamin A	500IU
Vitamin C	1mg

PREPARATION

1. **Mix ingredients in Part 1 and bring to a boil of 124°C (255°F); add the pre-whipped egg white and fine sugar (Part 3).**
2. **Add ingredients from Part 2 and blend.**
3. **Blend into paste form and add the ingredients in Part 4.**
4. **Put into mold and press, cut it into blocks after coagulation. Remove from tray by rolling up dried material while still warm. Wrap the roll in plastic wrap. It will keep at room temperature for at least two months, or longer in the freezer.**

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. ©2014 U.S. Dairy Export Council.