

Protein-Enriched Savory Cheese Snack



INGREDIENTS

	Usage Levels (%)
Flour, all-purpose	28.36
Cheddar cheese, extra sharp, grated	21.13
Butter	19.56
Whey protein concentrate, 60% protein (WPC 60)	9.78
Whey crisps (smallest size)	7.82
Whey permeate	5.87
Water	5.09
Supernatural cheese blend, cheddar-type #80821	2.35
Pepper, cayenne	0.04
Total	100.00

BENEFITS OF USING U.S. DAIRY

Whey Protein Concentrate 60 (WPC 60)

- Boosts protein content
- Improves yield
- Adds clean neutral flavor
- Helps prevent moisture loss
- Contributes to Maillard reaction and desirable golden brown color

Whey Crisps

- Boost protein content
- Add pleasing crispy texture

Whey Permeate

- Adds the nutritional minerals of milk
- Contributes to Maillard reaction and desirable golden brown color
- High lactose content adds functionality

NUTRITIONAL CONTENT

U.S. Label

Nutrition Facts

Serving Size (30g)		Servings Per Container	
Amount Per Serving			
Calories 120	Calories from Fat 70		
% Daily Value*			
Total Fat 8g	12%		
Saturated Fat 5g	24%		
Trans Fat 0g			
Cholesterol 20mg	7%		
Sodium 110mg	5%		
Total Carbohydrate 9g	3%		
Dietary Fiber 0g 0%			
Sugars 2g			
Protein 6g	12%		
Vitamin A 6%	• Vitamin C 0%		
Calcium 10%	• Iron 2%		

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calorie	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
Potassium		3,500mg	3,500mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

PREPARATION

1. Place all ingredients in a bowl and mix on low speed until ingredients form a ball.
2. Sheet to 10 mm (0.5") thickness. Cut into small pieces (approximately 1.2 x 1.9 cm (1/2 x 3/4")) and place on a parchment-lined cookie sheet.
3. Bake 25 minutes at 163° (325°F).
4. Cool on cookie sheet.

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 Wisconsin Center for Dairy Research, University of Wisconsin-Madison. ©2015 U.S. Dairy Export Council.