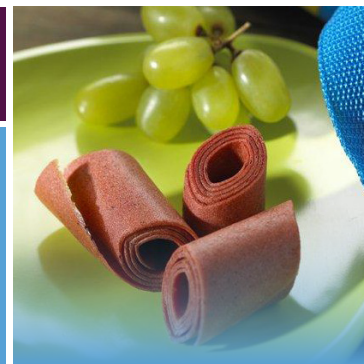


Strawberry Fruit Snack with Whey

This real-fruit snack is naturally fortified with protein, providing not just a nutritious snack, but a fun and great-tasting treat children love.



MARKET INSIGHTS

- Parents are looking for nutritious snacks that their kids will eat.
- Children want snacks that focus on taste and fun.
- Kids snack at nearly double the rate of adults, and the after-school snacking time is the biggest opportunity for nutritious and convenient snacks.

INGREDIENTS

	Usage Levels (%)
Applesauce, unsweetened	68.00
Strawberry puree	12.00
Water	8.12
Corn syrup, 42 DE	6.00
Corn syrup solids	2.10
Partially hydrogenated vegetable shortening	1.76
Whey protein concentrate 80	1.60
Citric acid	0.30
Artificial strawberry flavor	0.05
Emulsifier (Monoglyceride and Diglyceride)	0.04
Red no. 40 solution	0.03
Total	100.00

BENEFITS OF USING U.S. DAIRY

Whey Protein Concentrate 80

- Provides functionality and flavor naturally
- Maintains solubility during processing
- Easily dispersed in mixing
- Imparts smooth mouth feel
- Contributes to the food's overall nutritional profile
- Aids in emulsification

NUTRITIONAL CONTENT

U.S. Label

Nutrition Facts

Serving Size (15g)	
Servings Per Container	
Amount Per Serving	
Calories 60	Calories from Fat 10
% Daily Value*	
Total Fat 1g	2%
Saturated Fat 0g	0%
Cholesterol 0mg	0%
Sodium 35mg	1%
Total Carbohydrate 11g	4%
Dietary Fiber less than 1 gram	2%
Sugars 8g	
Protein 1g	
Vitamin A 0%	• Vitamin C 40%
Calcium 0%	• 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:

	Calories: 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
Total Carbohydrate	300g	375g
Dietary Fiber	25g	30g

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

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PREPARATION

1. **Hydrate WPC-80 in formula water (16.50% solution) and allow to sit overnight at 40°F.**
2. **Puree applesauce and strawberry puree in blender (low shear) for 30 seconds.**
3. **Add corn syrup, corn syrup solids, whey protein concentrate in formula water, citric acid, flavor and color, and blend for 30 seconds.**
4. **Melt shortening and add emulsifier. Then add to pureed mixture while blender is running. Blend for 30 seconds.**
5. **Pour 500g pureed mixture per tray and dry at 115°F until contents of one tray weigh about 125g, which will take about 16 hours. The roll will no longer be tacky to the touch and will peel easily off the tray when ready. Dry for additional time, if necessary.**
6. **Remove from tray by rolling up dried material while still warm. Wrap the roll in Saran® 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 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. ©2014 U.S. Dairy Export Council.

