

# Vanilla Milkshake Meal Replacement



## INGREDIENTS


	Usage Levels (%)
<b>Skimmed milk</b>	<b>70.40</b>
Granulated sugar	10.00
<b>Whey protein concentrate, 80% protein (WPC 80)</b>	<b>6.30</b>
Vanilla extract	4.50
Mono & diglycerides	4.20
Carrageenan	2.10
Tetrasodium pyrophosphate	0.80
<b>Total</b>	<b>100.00</b>

## NUTRITIONAL CONTENT

Per 100mL	
<b>Calories</b>	60kcal
<b>Total Fat</b>	1g
Saturated Fat	0.5g
Trans Fat	0g
Cholesterol	5mg
<b>Total Carbohydrates</b>	9g
Dietary Fiber	0g
Sugars	9g
<b>Protein</b>	4g
Calcium	120mg
Vitamin C	0mg

## PREPARATION

1. **Disperse all ingredients into skimmed milk at 4°C (39°F) with a high speed mixer.**
2. **Check pH and adjust to 7.0-7.1 by adding tetrasodium pyrophosphate.**
3. **Hydrate for 20 minutes.**
4. **Check pH and re-adjust to 7.0-7.1 if necessary by adding tetrasodium pyrophosphate.**
5. **Heat to 85°C (185°F).**
6. **Homogenize: first stage at 24.82 MPa (3600psi) and second stage at 4.82 MPa (700psi).**
7. **Cool to 25°C (77°F).**
8. **Bottle.**
9. **Retort with rotation at 10 rpm at 120°C (250°F) for 4 to 5 minutes.**

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. ©2014 U.S. Dairy Export Council.