

Taro and Caramel High Protein Dessert



Combining the creamy and nutritious blend of taro and caramel, enjoy this high protein dessert that also serves as a meal replacement.

Nutrition Content Per 100g (based on dry-mix):

Calories 390kcal; Total Fat 4.5g; Saturated Fat 3.5g; Trans Fat 0.1g; Cholesterol Omg; Total Carbohydrates 43g; Dietary Fiber Og; Sugars 6g; Protein 39g; Calcium 884mg; Magnesium 166mg; Phosphorus 819mg; Potassium 1635mg; Sodium 100mg; Iron 6mg; Vitamin A 1867IU; Vitamin C 27mg

Benefits of Using U.S. Dairy:

Whey Protein Concentrate

• Boosts protein content and contains all of the essential amino acids required for good health. Milk Protein Concentrate

25g

Adds dairy protein and calcium.

Ingredients:

Purple Yam Powder

U.S. Whey Protein Concentrate	15g
(Instantized)	
U.S. Milk Protein Concentrate	15g
Dairy Creamer Powder (25% fat)	5g
Flavor Cream	0.4g
Flavor Masking	0.4g
Mineral Premix	4g
Vitamin Premix C).12g
Sucralose 0.	05g
Flavor Caramel	1.5g
Flavor Coconut	0.4g
Total 66.	87g

Preparation:

- 1. Blend all the dry ingredients together till well-incorporated.
- 2. Pour all the blended ingredients into a sports shaker bottle.
- 3. Add in 250 350 ml of water.
- 4. Shake well and serve.

Developed by U.S. Dairy Export Council Southeast Asia.
For additional information and recipes using U.S. dairy ingredients, visit: www.ThinkUSAdairy.org/SEAsia

