

Globally Inspired Fusions, Sustainable Ingredient Solutions

Consumers today ask a lot of their foods and beverages. They want delicious global flavors with balanced nutrition and products made from ingredients raised and produced using sustainable methods. The U.S. dairy industry can help you meet these demands.

Explore global menu trends from around the world and be inspired by the versatility and functionality of U.S. dairy ingredients.



Cocktails & Specialty Beverages



GLOBAL

Café Mocha (MPC 85)

Wake up and power up at the same time. Made with cocoa and milk protein concentrate, this hot coffee drink is an excellent source of high-quality U.S. dairy protein and provides 25% Daily Value of calcium.



LATIN
AMERICA

Piña Colada (WPC 34)

This refreshing Pina Colada beverage made with WPC 34 creates a quality protein option for your favorite tropical beverage.



GLOBAL

Mock Mint Protini (WPI)

Raise your glass to this protein-infused, non-alcoholic, minty martini cocktail mix containing whey protein isolate and offering 10 grams of protein that delivers exceptional taste and nutrition.



SINGAPORE

Lychee Performance Drink (WPI)

Enjoy the perfect harmony of sweet and tart in this refreshingly delicious post-workout beverage.



CARRIBEAN

Whey Protein Cherry Switchell (WPI)

At just 120 calories per 8 oz. serving, inherently clean-label switchell is coming back with a kick, providing benefits that include improved muscle health thanks to 11g of high-quality protein from U.S. whey protein isolate.



Piña Colada

Appetizers



Protein Powered Curry Hummus



Vegetable Dumplings



CHILE

Savory Pumpkin Soup (Dairy Permeate)

Who says savory and delicious has to be high in sodium? Thanks to the addition of permeate, this vegetable-based pumpkin soup contains 32% less sodium than a similar soup made with higher levels of salt.



KOREA

Sweet Potato Clusters (Whey Protein)

Keep hunger at bay with this tasty whey protein snack coated with the goodness of cereal and nuts.



CHINA

Vegetable Dumpling with Reduced Sodium Sauce (MPC 80, Permeate)

These vegetable-stuffed dumplings combine high-quality dairy protein with flour for the dough delivers 11g. of protein with a great-tasting sauce that uses whey permeate to boast a 37% sodium reduction.



MENA

Protein Powdered Curry Hummus (MPC 80 or MPI, Whey Protein)

Milk protein compliments the flavor and texture of this vegetable-based option, while doubling the protein content. Top it off with a zesty curry seasoning made with U.S. permeate.



BRAZIL

Sassy Cheddar Bites (Cheddar Cheese)

These sassy cheddar bites pack a punch with rich, buttery, sharp Cheddar flavor with a bit of cayenne spice, making them the perfect delicious accompaniment to a variety of dishes.

Main Dishes



Green Curry



Protein Packed Empanada



Crispy Fishcake (Whey Protein)

Combine whey protein with burdock root, carrots and cod fillets for a delightfully crunchy and satisfying dinner.



Protein Packed Empanada (Yogurt, Butter, WPI, Permeate)

High quality dairy ingredients like greek-style yogurt, whey protein, milk permeate, paneer cheese and butter round out this savory empanada that holds 11g of protein.



Green Curry (Whey Protein)

Boost both nutrition and creaminess with whey protein in this globally popular, fragrant chicken dish.



Mushroom Lemon Cream Pasta

Love pasta? Pairing whey protein with lemon (or tomato) for cream sauce makes an irresistible lunch.



Churrascaria Pizza (Mozzarella Cheese)

U.S. Mozzarella cheese combines with grilled meats and Chimichurri sauce to create this South American-inspired pizza containing 13 g of protein

Desserts



Dulce de Leche (Whole Milk, WPC 34, Cream)

This creamy Dulce de leche is made with WPC 34 to pack six grams of protein in each serving, making it a delicious topping to every dessert.



Chocolate Truffle (Mascarpone or Cream Cheese)

This chocolate truffle recipe is a formula for decadence and health all rolled into one. Cream cheese dressed up with bittersweet chocolate, vanilla and powdered sugar is all it takes to get your party rolling.



Hojicha Pudding (Whey Protein)

Savor the flavor of roasted green tea (hojicha) in this milky dessert. Milk tea, black tea and matcha work too.



Frozen Matcha Dairy Bar (WPI, Yogurt, Heavy Cream, Skim Milk)

This unique frozen sandwich features a filling of Greek yogurt and milk protein isolate with matcha green tea wedged between crispy oat wafers packed with 15g of protein



Lotus Pandan Mooncake

Blend whey protein with pandan flavored lotus paste or azuki beans for a modern twist on mooncake fillings.



Lotus Pandan Mooncake

Condiments



Japanese Sesame Dressing



Reduced Sodium BBQ Sauce (Permeate)

High quality dairy ingredients like greek-style yogurt, whey protein, milk permeate, paneer cheese and butter round out this savory empanada that holds 11g of protein.



Japanese Sesame Dressing (Whey Protein)

Drizzle on salads and fresh vegetables or serve as a dipping sauce for hot pot and cold somen noodles.



Gochujang (WPC 80)

Dollop this red chili pepper paste into bibimbap or onto meats and seafood to spice up the flavor.



Looking for more information or additional resources in your search for U.S. Dairy?



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