

Alfredo Sauce



INGREDIENTS

	Control (%)	WPC 80 (%)
Milk	88.00	88.00
Shortening, powdered	2.50	2.50
Maltodextrin	2.17	1.67
Starch, cold water swelling, granular	1.56	1.56
Starch, low temperature, gelling modified waxy maize	1.32	1.32
Cheese powder, romano	1.08	1.08
Cheese powder, parmesan	1.08	1.08
Salt	1.00	1.00
Buttermilk powder	0.80	0.80
Whey protein concentrate, 80% protein (WPC 80)	-	0.50
Butter powder	0.40	0.40
Garlic powder	0.06	0.06
Pepper, black, ground	0.02	0.02
Nutmeg, ground	0.01	0.01
Total	100.00	100.00

NUTRITIONAL CONTENT

Per 100g	Control	WPC 80
Calories	130kcal	130kcal
Total Fat	4g	4g
Saturated Fat	1g	1.5g
Trans Fat	0g	0g
Cholesterol	5mg	5mg
Total Carbohydrates	18g	18g
Dietary Fiber	0g	0g
Sugars	8g	8g
Protein	6g	7g
Calcium	174mg	180mg
Magnesium	0mg	1mg
Phosphorus	9mg	11mg
Potassium	20mg	25mg
Sodium	810mg	810mg
Iron	0mg	0mg
Vitamin A	279IU	280IU
Vitamin C	1mg	1mg

PREPARATION

1. **Blend dry ingredients together.**
2. **Slowly add milk to dry ingredients, stir until free of lumps.**
3. **Heat on stove or microwave until thickened, stirring occasionally.**

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 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.