

Asian Dipping Sauce with Deproteinized Whey



INGREDIENTS

	Usage Levels (%)
Water	40.12
Corn syrup solids	15.00
Deproteinized whey	10.00
Sugar	9.80
Vinegar, white (5% acetic acid)	8.00
High fructose corn syrup	5.00
Garlic, minced	4.00
Onion, chopped	3.00
Stabilizer blend*	2.80
Salt	1.00
Paprika	0.60
Lactic acid (88% solution)	0.25
Chilies, dried, ground	0.23
Monosodium glutamate	0.20
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	45kcal
Total Fat	0g
Saturated Fat	0g
Trans Fat	0g
Cholesterol	0mg
Total Carbohydrates	11g
Dietary Fiber	0g
Sugars	6g
Protein	0g
Sodium	120mg

PREPARATION

1. **Place onion and garlic in a food processor and puree until smooth. Set aside.**
2. **Weigh the stabilizer blend and mix with part of the sugar until homogeneous.**
3. **Add water to the stabilizer blend/sugar mixture, stirring until dispersed. Set aside and allow to hydrate for 10-15 minutes.**
4. **Add stabilizer mixture, garlic/onion puree and all remaining ingredients to the food processor. Process for 30 seconds.**
5. **Pour mixture into a heating vessel and heat until temperature reaches 185°F (85°C).**
6. **Cool sauce and cold-fill into containers.**

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This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed at the Wisconsin Center for Dairy Research, University of Wisconsin-Madison. ©2014 U.S. Dairy Export Council.