

Pound Cake



INGREDIENTS

	Control		WPC 80		Whey Permeate	
	Grams	Usage Level (%)	Grams	Usage Level (%)	Grams	Usage Level (%)
Butter or margarine	225	24.48	225	25.11	225	23.10
Sugar	225	24.48	225	25.11	160	16.43
Egg	225	24.48	110	12.28	225	23.10
Flour, cake	225	24.48	225	25.11	225	23.10
Whey permeate	-	-	-	-	125	12.83
Water	-	-	77	8.59	-	-
Whey protein concentrate, 80% protein (WPC 80)*	-	-	15	1.67	-	-
Vanilla	10	1.09	10	1.12	10	1.03
Salt	5	0.54	5	0.56	-	-
Lemon peel, grated	4	0.44	4	0.45	4	0.41
Total		100.00		100.00		100.00

*Hydrate WPC 80 by mixing with 1/4 of the water and letting hydrate for 15 minutes; then add rest of water.


PREPARATION

- 1. Cream butter and sugar (and whey permeate) until light.**
- 2. Add salt and flavorings.**
- 3. Alternately blend in eggs (and WPC 80) and cake flour.**
- 4. Scrape bowl thoroughly and blend.**
- 5. Bake at 177°C (350°F) until center is cooked.**

Pound Cake

NUTRITIONAL CONTENT

Per 100g	Control	WPC 80	Whey Permeate
Calories	410kcal	400kcal	350kcal
Total Fat	23g	22g	21g
Saturated Fat	14g	14g	13g
Trans Fat	0.5g	0.5g	0.5g
Cholesterol	160mg	110mg	150mg
Total Carbohydrates	45g	46g	46g
Dietary Fiber	0g	0g	0g
Sugars	25g	26g	17g
Protein	5g	5g	5g
Calcium	21mg	29mg	19mg
Magnesium	5mg	7mg	4mg
Phosphorus	28mg	31mg	25mg
Potassium	35mg	45mg	30mg
Sodium	390mg	390mg	160mg
Iron	2mg	2mg	2mg
Vitamin A	779IU	718IU	720IU
Vitamin C	1mg	1mg	1mg

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.