

# Chocolate Nutritional Beverage Dry Mix



## INGREDIENTS

	Baker's (%)	Usage Levels (%)
<b>Milk protein concentrate, 85% protein (MPC 85)</b>	<b>83.00</b>	<b>40.36</b>
Fructose	40.00	19.44
<b>Whey protein concentrate, 34% protein (WPC 34)</b>	<b>38.44</b>	<b>18.68</b>
Dutch cocoa powder, 10-12% fat	16.00	7.78
Oat bran	11.36	5.52
Guar gum	6.08	2.95
Rice bran, fine grind	6.08	2.95
Vitamin/mineral premix	2.34	1.14
Vanilla cream flavor	2.00	0.97
Malt flavor	0.30	0.15
Aspartame	0.12	0.06
<b>Total</b>		<b>100.00</b>

## NUTRITIONAL CONTENT

Per 100g*	
<b>Calories</b>	200g
<b>Total Fat</b>	6g
Saturated Fat	0.5g
Trans Fat	0g
Cholesterol	5mg
<b>Total Carbohydrates</b>	39g
Dietary Fiber	5g
Sugars	29g
<b>Protein</b>	41g
Calcium	296mg
Magnesium	108mg
Phosphorus	346mg
Potassium	130mg
Sodium	135mg
Iron	5mg
Vitamin A	447IU
Vitamin C	8mg

\*Prepared beverage

## PREPARATION

1. **Weigh all ingredients into a bowl and dry blend to completely mix.**
2. **Store in air-tight container until use.**

## TO PREPARE

1. **Add 30 g (1 oz) of dry mix to 250 ml (8.5 oz) glass of skimmed milk.**
2. **Stir or shake to completely suspend.**
3. **For a thicker consistency, allow beverage to stand at 4°C (40°F) for 1 hour.**
4. **Serve cold.**

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](http://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.