

Nougat with WPC 34



INGREDIENTS


	Usage Levels (%)
Corn syrup, 42 DE	45.37
Sugar, granulated	33.01
Water #1	8.25
Fondant, 4:1	4.13
Whey protein concentrate, 34% protein (WPC 34)	4.00
Water #2	2.06
Palm kernel oil (melting point 38°C (100°F))	2.05
Gelatin, 250 bloom	0.77
Glyceryl monostearate	0.26
Peppermint oil	0.10
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	390kcal
Total Fat	3 g
Saturated Fat	2.5g
Trans Fat	0g
Cholesterol	0mg
Total Carbohydrates	91g
Dietary Fiber	0g
Sugars	61g
Protein	2g
Calcium	34mg
Magnesium	5mg
Phosphorus	36mg
Potassium	25mg
Sodium	40mg
Iron	0mg
Vitamin A	4IU
Vitamin C	0mg

PREPARATION

1. **Soak gelatin in water #2. Set aside.**
2. **Cook sugar, corn syrup and water #1 to 117°C (243°F). Place the cooked syrup into a mixer. Add the gelatin mixture and beat at high speed for 5 minutes.**
3. **Make a paste of WPC 34, palm kernel oil and glyceryl monostearate.**
4. **Add the paste mixture, fondant and flavor to the mixer and blend well.**
5. **Pour onto an oiled slab. Cool and cut into pieces. Wrap.**

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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 by Knechtel Laboratories. ©2014 U.S. Dairy Export Council.