

Nonfat Sour Cream



INGREDIENTS


	Usage Levels (%)
Skimmed milk	73.60
Water	13.83
Skimmed milk powder	3.73
Cream, 40% fat	3.52
Starch	2.60
Whey protein concentrate, 80% protein (WPC 80)	1.52
Gum blend	0.80
Titanium dioxide	0.40
Culture	as needed
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	70kcal
Total Fat	2g
Saturated Fat	1.5g
Trans Fat	0g
Cholesterol	5mg
Total Carbohydrates	9g
Dietary Fiber	0g
Sugars	6g
Protein	5g
Calcium	142mg
Magnesium	8mg
Phosphorus	47mg
Potassium	75mg
Sodium	95mg
Iron	0mg
Vitamin A	202IU
Vitamin C	1mg

PREPARATION

1. **Mix all ingredients, except culture. Heat to 69°C (156°F). Homogenize at 2 MPa (290 psi).**
2. **Heat to 85°C (185°F) and hold for 30 minutes without agitation.**
3. **Cool to 7°C (45°F) overnight.**
4. **Warm to 30°C (86°F), inoculate with culture, and incubate at 30°C overnight.**
5. **Cool to 7°C (45°F).**
6. **Store refrigerated.**

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.