

Biscuits



INGREDIENTS


	Usage Levels (%)
Flour	45.60
Water	27.50
Vegetable oil	15.00
Skimmed milk powder	4.10
Whey protein concentrate (WPC)	4.00
Baking powder	2.90
Salt	0.90
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	360kcal
Total Fat	17g
Saturated Fat	1.5g
Trans Fat	0g
Cholesterol	0mg
Total Carbohydrates	44g
Dietary Fiber	1g
Sugars	5g
Protein	8g
Calcium	291mg
Magnesium	24mg
Phosphorus	206mg
Potassium	160mg
Sodium	780mg
Iron	3mg
Vitamin A	3IU
Vitamin C	1mg

PREPARATION

1. **Combine flour, WPC, skimmed milk powder, baking powder and salt.**
2. **Add water and oil.**
3. **Stir quickly with fork, just until dough is mixed.**
4. **Drop dough by spoonfuls on ungreased baking sheet.**
5. **Bake in preheated 232°C (450°F) oven for 10-12 minutes, until brown.**

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. Developed at Dairy Products Technology Center, California Polytechnic State University. ©2014 U.S. Dairy Export Council.