

Creamy Raspberry Meal Replacement Beverage



INGREDIENTS

	Usage Levels (%)	
	Grams	% Weight
Water	352.64	79.500
Fructose	27.27	6.150
Whey protein concentrate, 80% protein (WPC 80)	20.79	4.690
Fruit juice, 65° Brix	18.16	4.090
Sucrose	13.62	3.070
Fiber, rice bran	7.26	1.640
Carrageenan	2.72	0.610
Citric or phosphoric acid	0.75	0.170
Dry raspberry flavor	0.26	0.060
Vitamin/mineral premix	0.09	0.020
Color, red #40	0.01	0.002
Total		100%

NUTRITIONAL CONTENT

Per 100mL	
Calories	70kcal
Total Fat	0.5g
Saturated Fat	0g
Trans Fat	0g
Cholesterol	5mg
Total Carbohydrates	11g
Dietary Fiber	1g
Sugars	10g
Protein	4g
Calcium	51mg
Magnesium	26mg
Phosphorus	34mg
Potassium	55mg
Sodium	20mg
Iron	0mg
Vitamin A	15IU
Vitamin C	3mg

PREPARATION

1. Add water to batch mixing tank and bring to 15-25°C (59-77°F). Add WPC 80 to warm water with good agitation, mixing until well dispersed. Allow mixture to stand for 15-30 minutes, so that hydration can take place.
2. When 30 minutes has elapsed, add fruit juice and mix until homogeneous.
3. Blend dry ingredients together. Add dry ingredients to liquid mixture while mixing continuously. Allow this mixture to hydrate for 10 minutes.
4. Add flavor and color, and mix until blended.
5. Check pH and adjust, if necessary, to pH 3.5 with a 50% solution of citric or phosphoric acid.
6. Heat process at approximately 80-85°C (175-185°F), although each processor must determine conditions to insure a safe product.
7. Cool beverages immediately.

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.