

# Peach Beverage with WPC 80



## INGREDIENTS

	Usage Levels (%)
Water	79.57
Sugar, granulated	8.33
<b>Whey protein concentrate, 80% protein (WPC 80)</b>	<b>5.20</b>
Juice concentrate, peach	5.09
Pectin	1.30
<b>Milk calcium</b>	<b>0.31</b>
Phosphoric acid	0.20
<b>Total</b>	<b>100.00</b>

## NUTRITIONAL CONTENT

Per 100mL	
<b>Calories</b>	70kcal
<b>Total Fat</b>	0g
Saturated Fat	0g
Trans Fat	0g
Cholesterol	0mg
<b>Total Carbohydrates</b>	12g
Dietary Fiber	0g
Sugars	11g
<b>Protein</b>	4g
Calcium	96mg
Magnesium	mg
Phosphorus	mg
Potassium	mg
Sodium	20mg
Iron	mg
Vitamin A	IU
Vitamin C	9mg

## PREPARATION

1. **Hydrate the stabilizer (pectin) and sugar in half of the formula water at 85°C (185°F) and let swell for 10 minutes.**
2. **Agitate at 85°C (185°F) until completely dissolved, cool to 60°C (140°F).**
3. **At the same time, reconstitute WPC and milk calcium in remaining formula water at ambient temperature with a high-speed mixer and let hydrate for 20 minutes with minimal agitation.**
4. **Add juice and the WPC 80 milk calcium solution to stabilizer solution.**
5. **Use an 85% phosphoric acid solution to adjust the pH to 3.8.**
6. **Homogenize in two stages: first stage at 24.8 MPa (3600 psi) and second stage at 4.8 MPa (700 psi).**
7. **Heat to 80°C (175°F) for 45 seconds. Cool to 24°C (75°F).**
8. **Flavor with juice concentrate and add colors for desired tint.**
9. **Fill containers and cool to 4°C (40°F).**

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