

# High Calcium Caramel Candy



## INGREDIENTS


	Usage Levels (%)
Sugar, granulated (sucrose)	34.8
Corn syrup, 42 DE	33.5
Coconut oil, partially hydrogenated (33°C or 92°F)	11.8
Water	5.9
<b>Skimmed milk powder</b>	<b>4.2</b>
<b>Whey protein concentrate, 34% protein (WPC 34)</b>	<b>4.2</b>
<b>Butter</b>	<b>3.0</b>
<b>Milk minerals</b>	<b>2.3</b>
Vanilla extract	0.1
Soy lecithin	0.1
<b>Salt</b>	<b>0.1</b>

## NUTRITIONAL CONTENT

Per 100g	
<b>Calories</b>	420kcal
<b>Total Fat</b>	15g
Saturated Fat	13g
Trans Fat	0g
Cholesterol	10mg
<b>Total Carbohydrates</b>	70g
Dietary Fiber	0g
Sugars	51g
<b>Protein</b>	3g
Calcium	606mg
Magnesium	12mg
Phosphorus	265mg
Potassium	100mg
Sodium	100mg
Iron	0mg
Vitamin A	82IU
Vitamin C	1mg

## PREPARATION

1. **Pre-hydrate WPC 34 and skimmed milk powder separately with water to make a 30% solution and let sit overnight.**
2. **Mix sugar, corn syrup and water together and dissolve over heat.**
3. **Add remainder of ingredients.**
4. **Mix all ingredients under low heat (mix thoroughly).**
5. **Increase heat and boil to 116°C (242°F).**
6. **Transfer to cold table.**
7. **Cool and cut.**

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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. ©2014 U.S. Dairy Export Council.