

Milk Chews



INGREDIENTS

	Usage Levels (%)
Corn syrup, 42 DE	40.19
Sugar, granulated	28.04
Water	9.35
Sweetened condensed milk replacer*	9.35
Sweet whey powder	6.54
Butter	4.67
Gelatin, 225 bloom	0.93
Water	0.93
Total	100.00

*Application available in the Dairy Products section of the Dairy Ingredients Applications Library

NUTRITIONAL CONTENT

Per 100g	
Calories	350kcal
Total Fat	4.5g
Saturated Fat	3g
Trans Fat	0g
Cholesterol	10mg
Total Carbohydrates	78g
Dietary Fiber	0g
Sugars	52g
Protein	3g
Calcium	51mg
Magnesium	10mg
Phosphorus	50mg
Potassium	180mg
Sodium	60mg
Iron	0mg
VitaminA	144IU
VitaminC	0mg

PREPARATION

1. **Soak gelatin in 9.35% water. Set aside.**
2. **Paste together sweet whey powder and butter in mixer.**
3. **Cook corn syrup, sugar and remaining water to 126°C (259°F). Stir in sweetened condensed milk replacer. Bring to 118°C (244°F) while stirring constantly.**
4. **Pour cooked mix from step 3 into mixer with butter/ sweet whey powder mixture. Mix until thoroughly blended.**
5. **Add gelatin and mix well.**
6. **Pour onto slab table to cool.**

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 by Knechtel Laboratories. ©2014 U.S. Dairy Export Council.