

Reduced-Fat Vanilla Icing



INGREDIENTS

	Usage Levels (%)
Sugar, powdered	70.40
Water, warm	10.00
Shortening	6.30
Skimmed milk powder	4.50
Whey protein concentrate, 80% protein (WPC 80)	4.20
Starch	2.10
Flavor, butter	0.80
Vanilla	0.80
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	380kcal
Total Fat	10g
Saturated Fat	2.5g
Trans Fat	0g
Cholesterol	0mg
Total Carbohydrates	72g
Dietary Fiber	0g
Sugars	69g
Protein	3g
Calcium	72mg
Magnesium	9mg
Phosphorus	48mg
Potassium	80mg
Sodium	35mg
Iron	0mg
Vitamin A	2IU
Vitamin C	1mg

PREPARATION

1. **Blend dry ingredients on #1 speed in a mixer fitted with paddle attachment.**
2. **Add shortening and blend uniformly.**
3. **Add warm tap water (60°C or 140°F) and vanilla. Mix on #2 speed to achieve a smooth, uniform consistency.**

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.