

## INGREDIENTS

	Usage Levels (%)
High fructose corn syrup	16.35
Maltodextrin	15.39
Oat bran	15.39
Whey protein isolate (WPI)	12.02
Corn syrup	9.62
Glycerine	8.66
Сосоа	5.77
Grape juice, concentrate	4.81
Tapioca starch	3.84
Mineral premix	3.29
Chocolate, unsweetened	1.92
Flavor, chocolate	1.44
Vanilla extract	0.96
Vitamin premix	0.54
Total	100.00

## NUTRITIONAL CONTENT

Per 100g	
Calories	320kcal
Total Fat	2.5g
Saturated Fat	1g
Trans Fat	Og
Cholesterol	0mg
Total Carbohydrates	66g
Dietary Fiber	6g
Sugars	12g
Protein	16g
Calcium	2283mg
Magnesium	973mg
Phosphorus	159mg
Potassium	390mg
Sodium	115mg
Iron	2mg
Vitamin A	6184IU
Vitamin C	75mg

## PREPARATION

- 1. Mix maltodextrin, oat bran, WPI, cocoa, starch, minerals, and vitamins in mixer with paddle attachment until well blended.
- 2. Heat high fructose corn syrup, corn syrup, grape juice concentrate, glycerine, unsweetened chocolate, chocolate flavor and vanilla over medium heat to 65°C (149°F).
- 3. Pour warm corn syrup mixture over dry ingredients and mix until all ingredients are incorporated and form a dough.
- $4_{\cdot}$  Extrude or shape into bars.

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

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed by Davisco Foods International, Inc. ©2014 U.S. Dairy Export Council.

