# Cranberry Orange-Flavored Juice Drink with Whey Protein and Fiber

This delicious cranberry orange-flavored drink is infused with whey protein and fiber — helping to promote proper nutrition, muscle maintenance and satiety.\*



### **MARKET INSIGHTS**

- Protein is essential in the diet on a daily basis and whey protein can provide the protein the body can best use to help promote better health
- Protein can increase functionality by providing benefits around muscle development and recovery
- \*Scientific studies support the relationship between protein and satiety, or the feeling of fullness after consuming a particular food

### **BENEFITS OF USING U.S. DAIRY**

#### Whey Protein Isolate

- · Boosts protein content for excellent digestibility
- Contains all of the essential amino acids, in the proportions the body requires for good health
- Provides outstanding flavor and color
- Maintains solubility during processing
- Minimizes sediments
- Provides clarity in low pH beverages

### **INGREDIENTS**

	Usage Levels (%)
Water	82.437
Fructose	7.890
Whey protein isolate	4.540
Apple juice concentrate-70 Brix	2.760
Fibersol-2	1.580
Phosphoric acid solution-85%	0.350
Natural cranberry flavor	0.200
Natural orange flavor	0.200
Potassium sorbate	0.040
FD&C red #40 solution	0.003
Total	100.000

### **NUTRITIONAL CONTENT**

U.S. Label

## **Nutrition Facts**

Serving Size (227g) Servings Per Container

Calories 130	Calories from Fat (
	% Daily Value
Total Fat 0g	0%
Saturated Fat	0g <b>0</b> %
Trans Fat 0g	
Cholesterol 0m	g <b>0</b> %
Sodium 0mg	0%
Total Carbohyd	rate 26g 9%
Dietary Fiber	3g <b>12</b> %
Sugars 23g	
Protein 10g	

VIIamin A 0%		Vitallilli C 0%
Calcium 0%	•	Iron 0%
*Percent Daily Values	s are b	ased on a 2,000 calorie

Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4



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#### **PREPARATION**

- 1. Mix whey protein Isolate, fiber and formula water (at ambient temperature) with high speed mixer and allow to hydrate 30 minutes with slow agitation.
- 2. Mix in juice, flavors, color and sorbate, keeping agitation slow.
- 3. Use 85% solution of acid to adjust pH to 3.3-3.4.
- 4. Heat to 195°F for 30 seconds.
- 5. Fill containers and cool to 40°F.

Rely on the dynamic lineup of U.S. dairy to meet consumer demands in 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. (a) (a) (ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specifications needs. Developed at the Wisconsin Center for Dairy Research, University of Wisconsin-Madison. ©2014 U.S. Dairy Export Council.

