

Cheese Seasonings for Extruded Snacks



INGREDIENTS

	Formula A (%)	Formula B (%)	Formula C (%)
Cheese powder, cheddar	80.00	68.00	15.00
Whey solids	8.50	19.50	25.00
Buttermilk solids	-	-	15.00
Maltodextrins	-	-	12.50
Dextrose	-	-	8.00
Salt, flour	6.20	6.20	8.00
Monosodium glutamate	4.00	4.00	4.00
Yeast, torula	-	-	3.00
Yeast, autolyzed	-	-	3.00
Lactic acid	0.30	0.30	1.00
Flavor, cheese, enzyme modified	1.00	1.00	1.50
Flavor, butter, encapsulated	-	1.00	1.00
Disodium phosphate	-	-	0.80
Disodium inosinate and guanylate	-	-	0.20
Color, yellow	-	-	1.00
Flow/anti-caking agent	-	-	1.00
Total	100.00	100.00	100.00

PREPARATION


1. **Mix dry ingredients thoroughly and blend with vegetable oil in ratio of 1 part dry ingredients to 2 parts oil.**
2. **Spray uniformly on cheese curls or other extruded snack.**

This formula is provided for demonstration purposes and as a starting point for product development efforts. Adjustments may be required. Please check local regulations for the use of product names and specific ingredients.

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NUTRITIONAL CONTENT

Per 100g	Formula A	Formula B	Formula C
Calories	450kcal	440kcal	440kcal
Total Fat	25g	22g	22g
Saturated Fat	17g	15g	15g
Trans Fat	0g	0g	0g
Cholesterol	90mg	90mg	90mg
Total Carbohydrates	18g	17g	17g
Dietary Fiber	0g	0g	0g
Sugars	17g	15g	15g
Protein	25g	31g	31g
Calcium	765mg	754mg	754mg
Magnesium	12mg	26mg	26mg
Phosphorus	17mg	39mg	39mg
Potassium	40mg	90mg	90mg
Sodium	6300mg	5860mg	5860mg
Iron	0mg	0mg	0mg
Vitamin A	11IU	24IU	24IU
Vitamin C	0mg	0mg	0mg

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 FS&T Consulting. ©2014 U.S. Dairy Export Council.