

Mango-Flavored Green Tea with Whey Protein

This clear and refreshing mango-flavored green tea beverage takes tea to a new level with 5 grams of whey protein.



MARKET INSIGHTS

- Green tea is known to contain high levels of antioxidants and has driven significant growth in the tea category.
- A favorite of trend-conscious, younger consumers, green tea also appeals to older consumers who are interested in its health benefits.

INGREDIENTS

	Usage Levels (%)
Water	89.20
Sucrose	8.08
Whey Protein Isolate (WPI)	2.24
Phosphoric Acid	0.18
Natural Green Tea Flavor WONF	0.16
Mango Flavor WONF	0.07
Potassium Sorbate	0.04
Natural Green Tea Powder	0.03
Total	100.00

BENEFITS OF USING U.S. DAIRY

Whey Protein Isolate

- Boosts protein content and offers excellent digestibility.
- Contains amino acids in the proportions that the body requires for good health.
- Has been shown in preliminary research to support satiety.
- Offers good solubility and heat stability at acid pH.
- Has high clarity at acid pH.
- Provides a clean flavor that works well in beverages.

NUTRITIONAL CONTENT

U.S. Label

Nutrition Facts

Serving Size 8 fl oz (240 ml)
Servings Per Container 1

Amount Per Serving		
Calories 100	Calories from Fat 0	% Daily Value*
Total Fat 0g		0%
Saturated Fat 0g		0%
Trans Fat 0g		
Cholesterol 0mg		0%
Sodium 0mg		0%
Total Carbohydrate 20g		7%
Dietary Fiber 0g		0%
Sugars 19g		

Protein 5g

Vitamin A 0% • Vitamin C 0%

Calcium 0% • Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories	2,000	2,500
Total Fat	Less Than	65g	80g
Saturated Fat	Less Than	20g	25g
Cholesterol	Less Than	300mg	300 mg
Sodium	Less Than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

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

PREPARATION

- Mix WPI and water (at ambient temperature) using a high-speed mixer. Allow to hydrate for 20 minutes with slow agitation.
- Mix in tea powder, sucrose, potassium sorbate and flavors.
- Use 85% phosphoric acid solution to adjust pH to 3.2.
- Heat mixture to 175°F for 45 seconds.
- Fill containers and cool to 40°F.

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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.