Chocolate Pudding



INGREDIENTS

	Usage Levels (%)
Water	66.75
Sugar	15.00
Skimmed milk powder (SMP)	12.40
Modified food starch	3.00
Cocoa powder	2.75
Salt	0.10
Total	100.00

BENEFITS OF USING U.S. DAIRY

SMP

- Contributes to emulsification with uniform incorporation of air
- Complements clean, mild dairy flavor
- Provides emulsion stability by reducing fat globule mobility and minimizing coalescense
- Unfolds to stabilize globules after adsorption at the oil/water interface.
- · Adds uniform texture and mouthfeel

NUTRITIONAL CONTENT

U.S. Label

Nutrition Facts

Serving Size (100g)

Amount Per Serving	
Calories 120	Calories from Fat 0
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Cholesterol Omg	0%
Sodium 120mg	5%
Total Carbohydrate 26g	9%
Dietary Fiber 1g	5%
Sugars 22g	
Protein 6a	

Vitamin A	\ 0%	•	Vitamin C	49
Calcium	20%		Iron	4%
			based on a 2,000	

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		250	30g

PREPARATION

- 1. Blend all ingredients.
- 2. Heat the mixture to 82°C (180°F).
- 3. Cool.

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.

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specifications needs. ©2015 U.S. Dairy Export Council.

