

French Vanilla Meal Replacement Beverage



Nutrition Facts

Serving Size (42g)
Servings Per Container

Amount Per Serving

Calories 170 Calories from Fat 50

% Daily Value*

Total Fat 6g 9%

Saturated Fat 1g 6%

Cholesterol 15mg 5%

Sodium 85mg 3%

Total Carbohydrate 19g 6%

Dietary Fiber less than 1 gram 4%

Sugars 15g

Protein 12g

Vitamin A 30% • Vitamin C 30%

Calcium 30% • Iron 15%

Vitamin D 10% • Vitamin E 25%

Thiamin 25% • Riboflavin 25%

Niacin 25% • Vitamin B6 25%

Folate 25% • Vitamin B12 25%

Biotin 25% • Pantothenic Acid 25%

Phosphorus 25% • Magnesium 25%

Zinc 25%

*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	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

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 25g 30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

Ingredients	% Weight
Milk, skimmed	91.37
Sugar, granulated	4.57
Cream	2.28
Milk protein concentrate (MPC)	0.46
Hamulsion BRCDR ¹	0.78
Vanilla	0.38
Hamulbac XMU ²	0.16

¹G.C. Hahn-MPC, monoglyceride, diglyceride, tetrasodium pyrophosphate, carrageenan, glucose

²G.C. Hahn-tetrasodium pyrophosphate, glucos

Procedure

1. Disperse all ingredients into water (60°C or 140°F) under high shear.
2. Check pH and adjust to pH 7.0-7.1 by adding Hamulbac XMU.
3. Hydrate for 1 hour.
4. Check pH and readjust to 7.0-7.1 if necessary by adding Hamulbac XMU.
5. Heat to 85°C (185°F).
6. Homogenize at 3,600/700 psi.
7. Cool to 25°C (77°F).
8. Bottle.
9. Retort with rotation at 10 rpm at 120°C (250°F) for 4 to 5 minutes.

Benefits of Using U.S. Dairy Ingredients

MPC

- Enhances protein content
- Offers clean, neutral flavor
- Stabilizes air in whipped/foaming foods and drinks
- Stabilizes fat emulsions
- Readily soluble
- Traps water in protein matrix for greater viscosity