

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.*

sports drink + protein packed = post-workout refueling

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 Dairy Ingredients:

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

Servings Pe	r Containe	er	2
Amount Per Se	rving		
Calories 13	0 Ca	lories fro	m Fat (
		% Da	ily Value
Total Fat 0g		0%	
Saturated	Fat 0g		0%
Trans Fat	. 0a		421/622
Cholesterol 0mg			0%
Sodium Omg			0%
Total Carbo	-	060	9%
		log	
Dietary Fiber 3g			12%
Sugars 23	3g		
Protein 10g			
Vitamin A 09	% • \	/itamin (C 0%
Calcium 0%	•	ron 0%	
*Percent Daily V diet. Your daily v depending on yo	values may be	higher or l	
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydr Dietary Fiber	Less Than Less Than Less Than Less Than	65g 20g 300mg	80g 25g 300 mg

Ingredients:	Percent (%)
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	100.00%

Preparation:

- 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.

Want to meet consumer demand for healthier, more convenient products? E-mail the U.S. Dairy Export Council[®] (USDEC) U.S. Ingredients Program at TechSupport@InnovateWithDairy.com for information on consumer and product research, formulation and prototype assistance, and other services to help you develop and launch your next successful product. For additional sample formulations and the latest on dairy ingredients, visit www.InnovateWithDairy.com.

Developed at the Wisconsin Center for Dairy Research, University of Wisconsin-Madison. ©2010 U.S. Dairy Export Council. Note: This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs.



+ DAIRY adds the difference.

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