

Sparkling Honey Lemon Protein Water

Enriched with protein, this zesty thirst-quencher refreshes after strenuous activities such as exercise and sports, helping muscles heal and rebuild. Best of all, it delivers a fix of fizzy goodness while being lower in sugar – the ideal carbonated soda alternative.



SPARKLING HONEY LEMON PROTEIN WATER

	Weight Percentage	Per Serving
Ingredients	(%)	(320ml)
Carbonated Water	60.00	192.00
Water	25.40	81.40
U.S. Whey Protein Isolate (Acid	lified)* 7.22	23.09
Manuka Honey	5.71	18.30
Citric Acid	0.75	2.40
Lemon Flavouring	0.40	1.28
Sodium Citrate	0.33	1.04
Salt	0.125	0.40
Sucralose	0.012	0.038
Anti-foaming agent	0.011	0.035
Total	100	320

*Check with U.S. suppliers for acidified or other specialty WPI tailored for beverage formulations.

Preparation

- 1. Pre-weigh all ingredients.
- 2. Combine water, whey protein isolate, antifoaming agent and mix with a high-speed mixer for 5 minutes.
- 3. Allow to hydrate for 30 minutes with minimum agitation.
- 4. Gradually add in lemon flavouring, Manuka honey, sucralose, salt, citric acid, sodium citrate and mix for 20 minutes at low speed until completely dissolved.
- 5. Cool down the mixture to 5°C.
- 6. For a 320 ml beverage, weigh out 128 g of protein mixture into the can and add in 192 g of carbonated water.
- 7. Ensure pH to be between 3.0 3.1.
- 8. Seam the cans with a can seamer.
- Transfer the cans to a hot water bath maintained at ~75°C. Hold the cans for at least 30 minutes and the core temperature should reach ≥72°C.
- 10.Place cans in an iced-water bath and cool down to ambient temperature.

(Note: Lowering the temperature of mixture before adding carbonated water will improve CO₂ gas retention in the beverage.)

NUTRITION CONTENT

Serving size: 320 ml		
	Per Serve (320 ml)	Per Serve (100 ml)
Energy	140.00 kcal	44.00 kcal
Protein	19.59 g	6.12 g
Total Fat	0 g	Οg
Saturated Fat	0 g	0 g
Trans Fat	0 g	0 g
Cholesterol	0 mg	0 mg
Total Carbohydrate	15.29 g	4.78 g
Sugar	15.13 g	4.73 g
Dietary Fibre	0 g	0 g
Sodium	165.00 mg	51.00 mg
Calcium	18.38 mg	5.74 mg
Potassium	0.03 mg	0.01 mg
Iron	0.09 mg	0.03 mg
Vitamin D	0 µg	0 µg



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