

Cheesy Popcorn

Cheddar, Parmesan and permeate powders make a perfect and tempting seasoning combo, boosting flavor in this cheesy snack. A perfect addition to any party or home movie night.



CHEESE SEASONING

| Ingredients | Control | With Permeate |
|----------------------------|--------------|---------------|
| | Wt (g) | Wt (g) |
| U.S. Whey Permeate | - | 10.88 |
| Fine Salt | 15.00 | 9.12 |
| Fine Sugar | 8.00 | 8.00 |
| Monosodium Glutamate (MSG) | 4.00 | 4.00 |
| Parmesan Powder | 12.00 | 12.00 |
| Cheddar Powder | 36.00 | 36.00 |
| Maltodextrin | 5.00 | - |
| Total | 80 | 80 |

Preparation

1. Sift all ingredients and add into a mixer.
2. Mix at low speed for about 3-5 minutes until homogenous.
3. Set aside the cheese seasoning for use later.

CHEESY POPCORN

| Ingredients | Wt (g) |
|------------------|-----------|
| Corn Kernel | 20 |
| Vegetable Oil | 16 |
| Cheese Seasoning | 4 |
| Total | 40 |

Preparation

1. Pop the corn kernel with oil.
2. Place popcorn in a tumbler drum at speed 2 and at 45° angle.
3. Sprinkle cheese seasoning into the rotating tumbler.
4. Tumble for at least 1 minute until seasonings are well distributed.
5. Pack the cheesy popcorn and seal tightly. Store at ambient conditions.

NUTRITION CONTENT



Sodium reduction: 25%

| | Per 100g | |
|--------------------|------------------|-----------------|
| | Control | Permeate |
| Energy | 601.0 kcal | 598.0 kcal |
| Protein | 7.8 g | 7.8 g |
| Total Fat | 45.0 g | 45.0 g |
| Saturated Fat | 7.8 g | 7.8 g |
| Trans fat | 0.1 g | 0.1 g |
| Cholesterol | 10.0 mg | 10.0 mg |
| Total Carbohydrate | 41.1 g | 40.5 g |
| Sugar | 1.0 g | 1.0 g |
| Dietary Fibre | 9.1 g | 9.1 g |
| Sodium | 1116.0 mg | 841.0 mg |
| Calcium | 54.6 mg | 60.5 mg |
| Potassium | 8.8 mg | 38.4 mg |
| Iron | 2.6 mg | 2.6 mg |
| Vitamin D | 1.1 µg | 1.1 µg |



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