

Milk Tea Protein Bites

Aromatic milk tea takes center stage in these protein snacks complemented by crunchy U.S. dairy protein crisps. These lovely treats provide a dose of protein with a flavor that lingers after each bite.



Ingredients	Wt (g)
U.S. Whey Protein Isolate (Hydrolysed)*	76
U.S. Dairy Protein Crisps	18
U.S. Skimmed Milk Powder	50
Light corn syrup	63
Vegetable oil	32
Glycerine	28
Instant tea powder	1
Milk tea flavor	1
Vanilla flavor	1
Sucralose (10%)	1
Beta-carotene powder	0.22
Total	271.22

Preparation

1. Gently heat light corn syrup, vegetable oil, glycerine and sucralose solution while stirring continuously until well mixed.
2. Remove from heat and add in skimmed milk powder, instant tea powder, flavorings and coloring. Stir continuously until a homogenous paste is formed.
3. Transfer the paste into a mixing bowl. Add the whey protein isolate and mix slowly at low speed for 1 min until a homogenous dough is formed.
4. Add the dairy protein crisps and mix slowly at low speed for about 15 sec until the crisps are evenly distributed.
5. Portion and shape the dough into 8 g per piece in the form of a small ball shape and wrap in candy wrapper.

**Check with U.S. suppliers for hydrolysed or other specialty WPI tailored for bar formulations.*

NUTRITION CONTENT

Serving size: 4 pieces (8 g per piece)

	Per Serving	Per 100g
Energy	110.4 kcal	345.0 kcal
Protein	11.1 g	34.6 g
Total Fat	4.1 g	12.9 g
Saturated Fat	0.6 g	1.8 g
Trans fat	0 g	0 g
Cholesterol	2.0 mg	6.0 mg
Total Carbohydrate	13.4 g	41.8 g
Sugar	7.5 g	23.3 g
Dietary Fibre	0 g	0 g
Sodium	57.3 mg	179.0 mg
Calcium	87.7 mg	274.0 mg
Potassium	170.8 mg	533.7 mg
Iron	0.06 mg	0.2 mg
Vitamin D	0 µg	0 µg



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