

## Spicy Mango Protein Chewy

*These protein tropical chewy candies are balanced with the sweet notes of mango and spicy chili flakes that are sure to ignite your taste buds.*



Ingredients	Wt (g)
<b>U.S. Whey Protein Isolate (Hydrolysed)*</b>	69
Light corn syrup	42
Vegetable oil	18
Glycerine	21
Coconut milk powder	9
Mango flavor	3
Desiccated coconut	9
Dried mangoes	30
Capsicum oil	0.06
Lemongrass flavor	0.03
Chili flakes	3
Sucralose solution (10%)	0.60
Water	9
<b>Total</b>	<b>213.69</b>

### Preparation

1. Combine the whey protein isolate, dried mangoes and desiccated coconut. Mix well and set aside.
2. Gently heat light corn syrup, vegetable oil, glycerine and sucralose solution while stirring continuously till well incorporated.
3. Remove from heat and add in coconut milk powder, flavorings, capsicum oil, chili flakes and water. Stir continuously until a homogenous paste is formed.
4. Transfer the paste into a mixing bowl. Add the combined dry whey protein mixture and mix slowly at low speed until a homogenous dough is formed.
5. Portion and shape the dough into 10 g per piece in the form of a small bar shape and wrap in candy wrapper.

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



### TIPS

Remove capsicum oil and chili flakes for a non-spicy version that is suitable for children.



**U.S. Dairy  
Export Council.**

Ingredients | Products | Global Markets

### NUTRITION CONTENT

Serving size: 5 pieces (10 g per piece)

	Per Serving	Per 100g
Energy	179.0 kcal	358.0 kcal
Protein	15.0 g	30.0 g
Total Fat	6.8 g	13.6 g
Saturated Fat	3.1 g	6.2 g
Trans fat	0 g	0 g
Cholesterol	2.0 mg	4.0 mg
Total Carbohydrate	21.3 g	42.6 g
Sugar	14.0 g	28.0 g
Dietary Fibre	0.8 g	1.6 g
Sodium	89.5 mg	179.0 mg
Calcium	88.9 mg	177.8 mg
Potassium	223.5 mg	447.0 mg
Iron	0.2 mg	0.4 mg
Vitamin D	0 µg	0 µg

To discover more recipes, visit us on  
[www.USdairyexcellence.org](http://www.USdairyexcellence.org)



**Disclaimer:** This recipe serves as a reference for business to business customers and is not intended for consumers. This information is provided based on current knowledge and experience, without any obligation or assumption of liability. Product developers are encouraged to evaluate the products, ingredients or potential allergens and modify formulas to meet manufacturing and finished product specification needs as well as regulatory requirements.