



# Mocha Caramel

## Nonfat Dry Milk in Mocha Caramel Candy

Nonfat dry Milk (NDM) is a versatile ingredient with applications in virtually every food category. In caramel, NDM provides a clean, mild dairy flavor, which compliments the mocha and subtle caramelized sugar flavor.

### Mocha Caramel Formulation

<u>Ingredient</u>	<u>Percent</u>
Sugar	32.20
Corn Syrup, 42 D.E	32.50
Partially Hydrogenated Coconut Oil	9.95
<b>Nonfat Dry Milk (NDM)</b>	8.00
Water	7.00
Chocolate	3.80
<b>Butter</b>	3.20
<b>Milk Minerals</b>	2.30
Instant Coffee	0.45
Vanilla Extract	0.40
Soy Lecithin	0.10
Salt	0.10
<b>Total</b>	<b>100.00</b>

### **Procedure:**

1. Mix sugar, corn syrup, water together and dissolve over heat.
2. Add NDM and WPC and mix until well dispersed.
3. Add remainder of ingredients. Mix thoroughly under low heat.
4. Increase heat and boil to 242°F.
5. Pour mocha caramel into a prepared pan.
6. Cool and cut.

### Nutrition Information

<b>Nutrition Facts</b>	
Serving Size 4 pieces (36g)	
Servings Per Container	
<b>Amount Per Serving</b>	
<b>Calories 150</b>	Calories from Fat 45
<b>% Daily Value*</b>	
<b>Total Fat 5g</b>	<b>8%</b>
Saturated Fat 4g	20%
<b>Cholesterol 5mg</b>	<b>1%</b>
<b>Sodium 160mg</b>	<b>6%</b>
<b>Total Carbohydrate 23g</b>	<b>8%</b>
Sugars 23g	
<b>Protein 1g</b>	
Calcium 20%	
Not a significant source of dietary fiber, vitamin A, vitamin C, and iron.	
*Percent Daily Values are based on a 2,000 calorie diet.	