

Asian Dipping Sauce with Deproteinized Whey



Deproteinized whey delivers piquancy, sweetness and functionality to this tangy, Asian-inspired sauce—a perfect complement to grilled meat or vegetables.

Market Insights:

- Asian-inspired foods keep gaining in popularity as Americans enjoy more ethnic flavors and diverse cuisines.
- For consumers on the go, Asian marinades and sauces can help turn ready-to-cook meats and vegetables into quick, nourishing meals.

Benefits of Using Dairy Ingredients:

Deproteinized Whey:

- Blends well with many food flavors.
- Allows for reduced sodium content.
- Provides an economical source of dairy solids.
- Contributes body/texture and pleasing mouthfeel.

Ingredient	Usage Level (%)
Water	40.12
Corn Syrup Solids	15.00
Deproteinized Whey	10.00
Sugar	9.80
White Vinegar (5% acetic acid)	8.00
High Fructose Corn Syrup	5.00
Garlic, Minced	4.00
Onion, Chopped	3.00
Stabilizer Blend*	2.80
Salt	1.00
Paprika	0.60
Lactic Acid (88% solution)	0.25
Chilies, Dried, Ground	0.23
Monosodium Glutamate	0.20
TOTAL	100.00 %

* 39710/HAMULSION STAS by GC Hahn

Preparation:

1. Place onion and garlic in a food processor and puree until smooth. Set aside.
2. Weigh the stabilizer blend and mix with part of the sugar until homogeneous.
3. Add water to the stabilizer blend/sugar mixture, stirring until dispersed. Set aside and allow to hydrate for 10-15 minutes.
4. Add stabilizer mixture, garlic/onion puree and all remaining ingredients to the food processor. Process for 30 seconds.
5. Pour mixture into a heating vessel and heat until temperature reaches 185° F (85° C).
6. Cool sauce and cold-fill into containers.

Developed at the Wisconsin Center for Dairy Research, University of Wisconsin-Madison.
© 2006 Dairy Management Inc.™ Note: This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs.

Nutrition Facts	
Serving Size 2 tablespoons (28g)	
Servings Per Container	
Amount Per Serving	
Calories 45	Calories from Fat 0
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 120mg	5%
Total Carbohydrate 11g	4%
Dietary Fiber 0g	0%
Sugars 6g	
Protein 0g	
Vitamin A 2%	Vitamin C 0%
Calcium 2%	Iron 0%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

Asian Cuisine Growing in Popularity in U.S.

Mintel's Global New Products Database (GNPD) notes steady growth in Asian-influenced product introductions in the U.S. market:

Year	# of New Products
2001	91
2002	141
2003	133
2004	181
2005	200

Asian flavors are gaining favor as Americans welcome more diverse cuisines and ethnic foods.

Asian-Inspired Foodservice Takes Off

- “Chinese” recently rated as the third-most-common take-out food overall. (*Food Technology*, April 2005)
- 40% of young adults call Chinese food their favorite cuisine. (*Food Technology*, April 2005)
- Asian menu items grew 27% at the top 200 chain restaurants in 2004. (*Technomic, Inc.*)
- 38% of mid-scale mainstream and quick-service chains currently have an Asian menu item. (*FRI Newsletter*, July 2005)
- The average number of Asian items on the menu (per chain) has grown from 4.8 to 5.3 between 1998 and 2005. (*FRI Newsletter*, July 2005)
- Asian chains are growing—Pei Wei Asian Diner, Pick Up Stix®, Noodles & Co., P.F. Chang’s. (*FRI Newsletter*, July 2005)

What's Behind the Trend?

- With their busier lifestyles, consumers are looking for quicker ways to prepare nourishing meals. Asian marinades and sauces pair well with ready-to-cook bagged vegetables, sliced meats and “short cut” foods.
- U.S. consumers are more interested in ethnic foods and flavors. “Consumers have become flavor-fanatics,” says Gene Gagliardi, industry consultant. “They’ve drifted from Italian to Mexican to Asian.” (*USA Today*, April 18, 2006)
- Mainstream media outlets—such as TV *Food Network* plus *Woman’s Day* and *Family Circle* magazines—now feature more ethnic foods.

Enjoy the Dairy Advantage

- Deproteinized whey blends well with a wide variety of flavors, including ethnic foods.
- Deproteinized whey’s naturally salty flavor allows for less salt in the formulation, which lowers sodium content on the label.
- As an economical source of dairy solids, deproteinized whey adds functionality that’s easy on production expense.
- Deproteinized whey contains lactose, which is a low-glycemic sugar.