



# On-The-Go Cheese Snack

*This flavorful reduced fat, cheesy kid's snack is both nutritious and delicious.*

## Market Insights:

- Parents want their children to grow up healthy and are looking for nutritious snacks that their kids will eat
- Cheese is a delicious way to add nutritional value to products, providing many of milk's nutrients
- Frozen food as a meal or snack appeals to consumers who value eat-anytime convenience and product versatility
- Cheese is one of the most craved foods, consumed in nearly 98% of U.S. households
- According to 2005 proprietary DMI research: 95% of consumers strongly agreed or somewhat agreed with the statement "I love the taste of cheese".

Ingredient	PER CENT DOUGH (%)	PER CENT FINISHED PRODUCT (%)
Flour, all-purpose	51.80	31.09
Water	27.64	16.58
Shortening	15.00	9.00
WPC-34	3.94	2.36
Salt	0.87	0.52
Baking Powder	0.75	0.45
<b>SUBTOTAL</b>	<b>100.00 %</b>	<b>60.00</b>
Cheddar-flavored Processed Hispanic Cheese	–	40.00
<b>TOTAL</b>	–	<b>100.00%</b>

## Preparation:

1. Sift together flour, baking powder, salt and WPC-34 into a bowl.
2. Cut shortening into the dry ingredients, using a pastry blender or a fork.
3. Add cold water all at once to dry ingredients, mixing with a fork just until evenly moist.
4. Knead 2-3 times or until the dough comes together.
5. On a floured board, roll dough to a thickness of 3-5 mm. Cut into a 2¾" (70 mm) circle.
6. Place a 2" circle of Cheddar-flavored Processed Hispanic Cheese on one of the dough rounds. Top with another round and pinch together all around, then crimp with a fork.
7. Bake on a parchment-lined baking sheet at 425° F for 12-14 minutes.

Developed at the Wisconsin Center for Dairy Research, University of Wisconsin-Madison.  
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## Benefits of Using Dairy Ingredients —Cheese:

- Delivers superior flavor that kids love
- Retard melt characteristics provide body and texture
- Provides protein, calcium and reduced fat to meet nutritional needs

## Nutrition Facts

Serving Size (36g)		Servings Per Container	
<b>Amount Per Serving</b>			
<b>Calories 90</b>	<b>Calories from Fat 40</b>		
<b>% Daily Value*</b>			
<b>Total Fat 5g</b>			<b>8%</b>
Saturated Fat 2g			<b>10%</b>
Trans Fat 0g			
<b>Cholesterol 0mg</b>			<b>0%</b>
<b>Sodium 180mg</b>			<b>8%</b>
<b>Total Carbohydrate 10g</b>			<b>3%</b>
Dietary Fiber 1g			<b>4%</b>
Sugars 0g			
<b>Protein 4g</b>			
Vitamin A 0%		Vitamin C 0%	
Calcium 2%		Iron 4%	
*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	300 mg
Sodium	Less Than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Calories per gram:			
	Fat 9	Carbohydrate 4	Protein 4

Enjoy this sample, courtesy of Dairy Management Inc.™ Call **1-800-248-8829** for assistance with new formulations and product development. For additional sample formulations and the latest on dairy ingredients, visit [www.innovatewithdairy.com](http://www.innovatewithdairy.com).