



Slab Caramel Cost Savings

Featuring True Dairy Cream Concentrate 303111,
Natural Butter Flavor 303191, and Condensed Milk WONF EXT22030

A Substantial Reduction in Dairy Cost Without Compromising Dairy Flavor

Ingredient	Control		Cost-Reduced		True Dairy	
	%	Cost in Use ¢/LB	%	Cost in Use ¢/LB	%	Cost in Use ¢/LB
Water	16.4	-	18.44	-	17.89	-
Corn Syrup 42 DE	27	12.2	27	12.2	27	12.2
Sugar	25	12.5	25	12.5	25	12.5
Sweet Whey Powder	-	-	4.5	1.8	4.5	1.8
Nonfat Dry Milk	8.5	11.9	4.0	5.6	4.0	5.6
Heavy Cream	7.0	9.1	4.9	2.6	4.9	2.6
Salted Butter	5.5	13.8	2.2	5.6	2.2	5.6
Coconut Oil, 76 MP	-	-	2.1	2.6	2.0	2.5
Canola Oil	-	-	1.25	0.9	1.25	0.9
Salt	0.2	0.04	0.3	0.05	0.3	0.05
Disodium Phosphate	0.2	0.2	0.2	0.2	0.2	0.2
Mono- and Diglycerides	0.1	0.3	0.1	0.3	0.1	0.3
Natural Vanilla WONF	0.1	0.5	0.1	0.5	0.1	0.5
Condensed Milk WONF EXT22030	-	-	-	-	0.4	2.0
Natural Butter Flavor 303191	-	-	-	-	0.08	0.6
True Dairy Cream Concentrate 303111	-	-	-	-	0.08	0.6
Total Ingredient Cost	-	65.67	— 18.08 %	53.80	— 13.27 %	56.96
Dairy Ingredient Cost	-	34.75	— 34.19 %	22.87	— 25.11 %	25.52

USDA Market Costs: Butter: \$2.50/lb; Cream: \$1.20/lb; Nonfat Dry Milk: \$1.35/lb; Coconut Oil: \$1.25/lb; Canola Oil \$0.68/lb

Processing Instructions:

1. Blend Nonfat Dry Milk, Sweet Whey Powder, Water, and half the Disodium Phosphate. Heat to 180-190 F and set aside.
2. Combine Butter, 1/3 of the Sugar, Salt, and Vanilla WONF. Set aside.
3. Combine remaining ingredients (including True Dairy ingredients) and boil to 247 F, stirring occasionally.
4. Gradually add mix from Step 1, keeping temperature between 228 and 232 F.
5. When out of Step 1 mix, continue cooking to 241 F.
6. Add Step 2 ingredients and blend until no lumps of sugar remain. Cool and package.

