



# Reduced Cost White Chocolate Sauces

Featuring True Dairy Cream Concentrate 303111  
and Condensed Milk WONF 304368

These two white chocolate sauces are low in cost (7¢/oz) but not in flavor. Use of True Dairy ingredients enables formulation with lower cost ingredients such as coconut oil and sweet whey powder without sacrificing quality or taste. Choose #17485 for a creamier profile or #17486 for a milkier profile.

Ingredient	App#	
	17485	17486
Water	13.15	13.15
Corn Syrup 42 DE	50.00	50.00
Sucrose	13.00	13.00
Medium Invert Syrup	10.00	10.00
Cocoa Butter, BT Deodorized	3.50	4.00
Coconut Oil, RBD, 76 MP	3.00	3.00
Nonfat Dry Milk	2.50	2.50
Sweet Whey Powder	2.50	2.50
<b>Condensed Milk WONF 304368</b>	<b>1.00</b>	<b>1.50</b>
<b>True Dairy Cream Concentrate 303111</b>	<b>0.15</b>	<b>-</b>
Natural White Chocolate WONF	0.10	0.10
Disodium Phosphate, Anhydrous	0.05	0.05

## Directions:

1. Combine Corn Syrup, Sucrose, Medium Invert Syrup, and White Chocolate flavor. Set aside.
2. Combine remaining ingredients. Heat to 170 F and blend to form an emulsion. Homogenize at 2500 PSI.
3. Mix homogenized emulsion from Step 2 with sweetener mix from Step 1. Heat to 190 F for 5 minutes.
4. Fill into containers while hot and seal. Store at room temperature.

## Other True Dairy Ingredients Suitable for Ice Cream and Dessert Sauces:

- True Dairy Cream Concentrate 303193
- Natural Butter Flavor 303191
- Vegan Cream Type Flavor 304108



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