

Plant Based Caramel Flavored Shake

APP # 17233

Plant-based nutrition elevated with rich creamy caramel flavor and smooth mouthfeel, all while delivering 10 g of MCT oil and 11 g of plant-based protein. Natural Vegan Cream Type Flavor 304108 masks protein notes and emulates the richness of heavy cream without a trace of dairy.

Featuring Natural Vegan Cream Type Flavor 304108

Ingredient	%
Water	74.93
Sucrose	15
Medium Chain Triglycerides	3.2
Almond Protein, 60%	4.0
Mung Bean Protein, 85%	1.0
Disodium Phosphate	1.0
Natural Vegan Cream Type Flavor	0.75
Carrageenan	0.6
Natural Caramel Type Flavor	0.17
Salt	0.15
Caramel Color	0.1

Processing Instructions:

1. Dissolve Disodium Phosphate into water. Add Carrageenan and blend for 5 minutes.
2. Add proteins and blend for 30 minutes with gentle mixing.
3. Add MCT oil, Sugar, Salt, Caramel Color and Flavors.
4. Heat to 185 F for 10 minutes; homogenize at 2500 PSI.
5. Package and refrigerate.

Other True Dairy Ingredients Suitable for Beverages:

- True Dairy Cream Concentrate 303111
- Natural Condensed Milk WONF 304368
- Natural Sour Cream WONF 301175

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