



# Instant Milkshake Powder

With GPI 1524



## Guide

For foodservice operators needing an instant milkshake powder that creates a creamy and rich consistency as if made with real ice cream.

GPI is here to create your solution and guide you forward.

## Perform

With our deep knowledge in functional hydrocolloids, we developed **GPI 1524** to add viscosity and body to instant milkshakes for foodservice operations. This carrageenan-based blend quickly hydrates and creates a thick and rich consistency when mixed with ice-cold beverages. GPI 1524 reacts specifically with dairy proteins, achieving its desired functionality at reduced usage rates.

GPI understands your product's journey from formulation to processing.

## Inspire

GPI 1524 adds viscosity to any dairy-based instant milkshakes without impacting flavor. Use it to develop instant strawberry, vanilla or chocolate milkshakes. For high-protein instant dairy or plant-based shakes, see GPI 1551 or GPI 1551A.

GPI is your hydrocolloid solutions provider for new product development and optimization. See our contact details at the end of the recipe.

### INGREDIENTS

#### Instant Milkshake Powder

23g	Instant Non-fat Milk Powder	65.71%
8g	Sugar	22.86%
3g	Cocoa Powder	8.57%
0.51g	Vanilla Powder	1.46%
0.25g	Tetrasodium Pyrophosphate	0.71%
<b>0.24g</b>	<b>GPI 1524</b>	<b>0.69%</b>
<b>35g</b>	<b>Total</b>	<b>100%</b>

#### Instant Milkshake

130g	Water	55.32%
70g	Ice	29.79%
<b>35g</b>	<b>Instant Milkshake Powder</b>	<b>14.89%</b>
<b>235g</b>	<b>Total</b>	<b>100%</b>



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## PROCEDURE

### Instant Milkshake Powder:

- Mix **GPI 1524** with all dry ingredients.
- Mix until all ingredients are evenly distributed and the powder appears homogenous.

### Instant Milkshake:

- Place instant milkshake powder, water and ice in a blender.
- Blend at high speed until the milkshake reaches a smooth and creamy consistency, approximately 10 - 30 seconds depending on the blender.

<b>NUTRITIONAL FACTS</b>	
Instant Milkshake Powder only, 1 serving per recipe	
<b>Serving size (35g)</b>	
Amount per serving	<b>120</b>
<b>Calories</b>	
<b>% Daily Value*</b>	
<b>Total Fat</b> 0.4g	<b>1%</b>
Saturated Fat 0.2g	<b>1%</b>
Trans Fat 0g	
<b>Cholesterol</b> 5.1mg	<b>2%</b>
<b>Sodium</b> 126mg	<b>5%</b>
<b>Total Carbohydrate</b> 22mg	<b>8%</b>
Dietary Fiber 1.1g	<b>4%</b>
Total Sugars 20g	
Includes 8g Added Sugars	<b>16%</b>
<b>Protein</b> 8.6g	
Vitamin D 0mcg	<b>0%</b>
Calcium 304mg	<b>23%</b>
Iron 0.4mg	<b>2%</b>
Potassium 436mg	<b>9%</b>
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

<b>ALLERGEN INFORMATION</b>
CONTAINS: Dairy

GPI Global Inc. is a BRCS, HACCP and GMP certified company.



Looking for inspiration?

Contact: [GPI@gpiglobal.com](mailto:GPI@gpiglobal.com)