



WHITE SAUCE

INGREDIENTS	%
Daritek [™] , whey protein concentrate	8.4
Coconut Fat	4.5
Flour, cake	4.0
Salt	0.2
Water	82.9

PROCEDURE

1. Melt fat over low heat.
2. Add flour and salt to fat and stir until well mixed.
3. Reconstitute **Daritek** in water.
4. Slowly add **Daritek** to fat mixture stirring continuously as liquid is added.
5. Continue stirring mixture over low heat until sauce reaches 195°F.
6. Cook sauce about 5 minutes longer, stirring gently to insure gelatinization of the starch.

BENEFITS

Daritek provides emulsification properties plus contributes to viscosity and opacity. It also contributes to creaminess and moistness in the mouth.