

ISSUE

In society today sugar is being used in a lot of products and is having an effect on the health of people. This is happening a lot in "healthy" drinks such as protein shakes just so they taste better.

AIM

The aim of the project is to make a long lasting dairy based product which is low in sugar and has other health benefits.

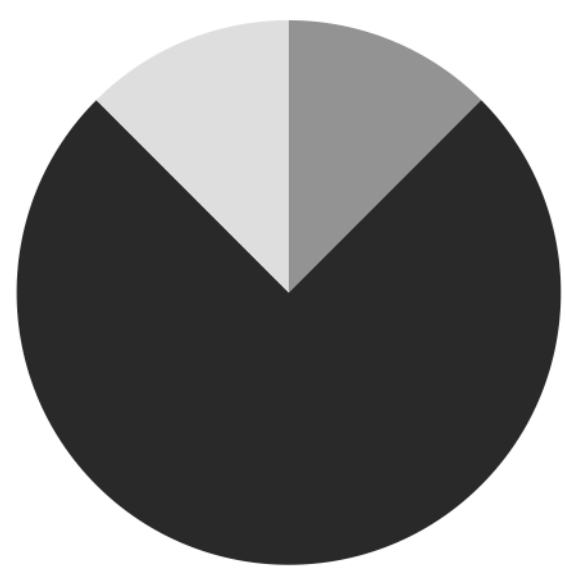
INTERACTIVE PROCESS

- Research into the effects of sugar and the perfect protein powder that could be made
- Follow the correct HACCP and health and safety procedures
- Make a product and trial it to our stakeholders so we can get feedback
- Finalise our product by using what we believe was the best option from the feedback given

PRODUCT ATTRIBUTES

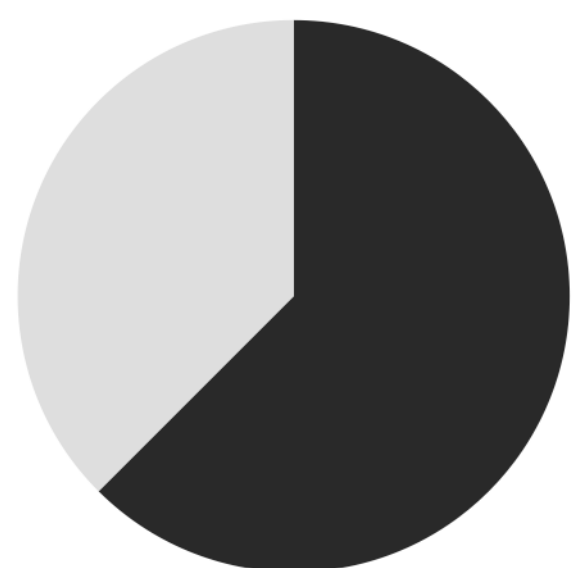
- Nice appealing colour
- High in protein
- High in beetroot
- Lasts for at least 12 months
- Unique flavour

Overall



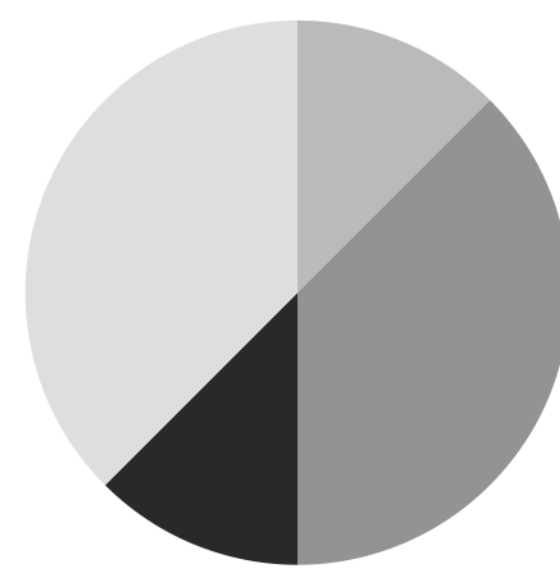
■ Dislike very much
■ Dislike a little
■ Not Sure
■ Like a little
■ Like very much

Sweetness



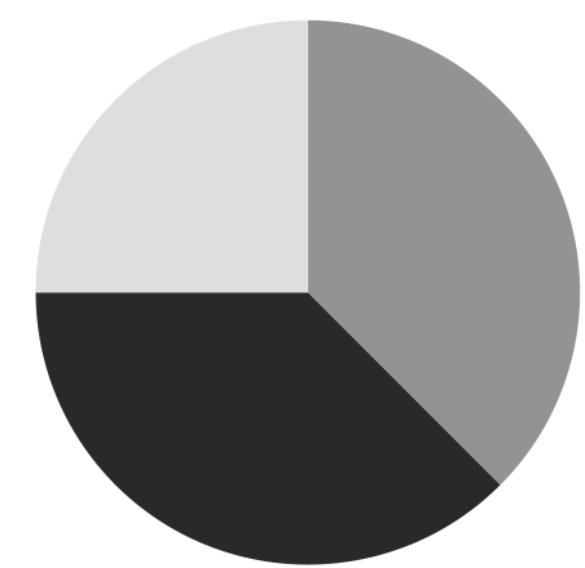
■ Dislike very much
■ Dislike a little
■ Not Sure
■ Like a little
■ Like very much

Colour



■ Dislike very much
■ Dislike a little
■ Not Sure
■ Like a little
■ Like very much

Smell



■ Dislike very much
■ Dislike a little
■ Not Sure
■ Like a little
■ Like very much



Protein Punch

Elizabeth Fletcher ● Mark Charles ● Charlotte Russ ● Hannah Laustsen

FINAL PRODUCT

The final product is a beet concentrate protein powder that has a sweet taste to it. It contains a low amount of sugar, Sensus Frutafit CLR Inulin, Morita Tasteplus MS900, JRS Vivapur MCG 500F which is to thicken it, milk and red beet juice powder. As there is a thickener in it we are unable to say that it's all natural, however the majority of the ingredients are natural. After our testing, we received good feedback and were happy to see that the people who participated in the testing were happy with how it looked and how sweet it tasted. We were pleased at how sweet it turned out as there was only a small amount of sugar in the mix. We believe that Protein Punch meets the initial brief of being low in sugar and a long lasting dairy product, and it is very easy to make.



CREDIT

Crest, Futureintech, The New Zealand Institute of Technology, Saint Kentigern College

THANKS

Susanna Pattison (Teacher), Ethan Dodds (Mentor)



CREST

