

Creamy Italian Dressing—Nonfat Dry Mix



INGREDIENTS

| | Usage Levels (%) |
|-----------------------------|------------------|
| Salt | 14.49 |
| Vinegar, powdered | 13.50 |
| Fructose | 13.48 |
| Dry sweet whey | 13.26 |
| Sugar | 12.15 |
| Fat replacer instant starch | 12.15 |
| Starch | 4.42 |
| Garlic powder | 3.85 |
| Citric acid | 3.31 |
| Mustard, dry | 1.55 |
| Basil | 1.55 |
| Parsley | 1.24 |
| Xanthan gum | 1.10 |
| Onion powder | 0.93 |
| Pepper, black | 0.93 |
| Guar gum | 0.77 |
| Paprika | 0.50-1.00 |
| Titanium dioxide | 0.33 |
| Oregano | 0.50 |
| Dill | <0.50 |
| Total | 100.00 |

NUTRITIONAL CONTENT

| Per 100g | |
|----------------------------|---------|
| Calories | 260kcal |
| Total Fat | 1g |
| Saturated Fat | 0g |
| Trans Fat | 0g |
| Cholesterol | 0mg |
| Total Carbohydrates | 62g |
| Dietary Fiber | 4g |
| Sugars | 37g |
| Protein | 4g |
| Calcium | 181mg |
| Magnesium | 39mg |
| Phosphorus | 160mg |
| Potassium | 490mg |
| Sodium | |
| Iron | 3mg |
| Vitamin A | 587IU |
| Vitamin C | 4mg |

PREPARATION

Dry Mix

1. **Mix together all ingredients thoroughly.**
2. **Place 50 g (1.75 oz) of dry mixture per package.**

Salad Dressing

1. **Mix 50 g (1.75 oz) dry mix salad dressing with 118 g**

(4 oz) water using a whisk or electric mixer, or shake in a bottle.

2. **Add 4 oz (1/2 cup) skimmed milk and mix vigorously.**
3. **Store in refrigerator for at least 1 hour before serving.**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSADairy.org including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product. [@ThinkUSADairy](https://twitter.com/ThinkUSADairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed at the Wisconsin Center for Dairy Research, University of Wisconsin-Madison. ©2014 U.S. Dairy Export Council.