

Reduced-Fat French Salad Dressing



INGREDIENTS

	Usage Levels (%)
Water	14.50
Tomato puree	10.00
Seasoning Dry Blend	
Vinegar	22.50
Sugar	19.93
Salt	1.30
Mustard, ground	0.30
Xanthan gum	0.30
Propylene glycol alginate	0.10
Paprika	0.05
Oregano	0.02
WPC Solution	
Oil, vegetable	20.00
Water	7.50
Whey protein concentrate, 80% protein (WPC 80)	3.50
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	180kcal
Total Fat	13g
Saturated Fat	9g
Trans Fat	0g
Cholesterol	45mg
Total Carbohydrates	5g
Dietary Fiber	0g
Sugars	2g
Protein	15g
Calcium	63mg
Magnesium	5mg
Phosphorus	49mg
Potassium	105mg
Sodium	970mg
Iron	0mg
Vitamin A	102IU
Vitamin C	0mg

PREPARATION

1. **Mix tomato puree and water at medium speed.**
2. **Add seasoning dry blend ingredients, except vinegar, and mix.**
3. **Add vinegar and mix.**
4. **Add WPC 80 solution and mix.**
5. **Slowly add vegetable oil at an increased mixing speed.**
6. **Deaerate using 750 mm vacuum.**

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This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed by Calpro Ingredients/DFA. ©2014 U.S. Dairy Export Council.