

Fat-Free Thousand Island Dressing



INGREDIENTS

	Usage Levels (%)
Fraction 1a	
Water	50.47
Sugar	10.00
Salt	1.00
Fraction 1b	
Whey protein concentrate, 70% protein (WPC 70)	3.00
Whey protein concentrate, 80% protein (WPC 80)	2.00
Starch, modified	2.00
Xanthan gum	0.10
Guar gum	0.10
Fraction 2	
Oil, vegetable	1.00
Fraction 3	
Pickle, sweet	10.50
Tomato paste	10.50
Vinegar, 12%	5.00
Mustard	2.30
Onion powder	1.50
Flavoring	0.2-1.0
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	110kcal
Total Fat	1.5g
Saturated Fat	0g
Trans Fat	0g
Cholesterol	5mg
Total Carbohydrates	20g
Dietary Fiber	1g
Sugars	16g
Protein	5g
Calcium	49mg
Magnesium	13mg
Phosphorus	24mg
Potassium	140mg
Sodium	590mg
Iron	0mg
Vitamin A	166IU
Vitamin C	3mg

PREPARATION

1. **Add Fraction 1a to emulsifying equipment.**
2. **Mix Fraction 1b with part of oil in Fraction 2, then add to Fraction 1a.**
3. **Homogenize until the optimum viscosity is produced.**
4. **Emulsify Fraction 2 into Fraction 1.**
5. **Mix Fraction 3 into the emulsion.**

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 by FS&T Consulting. ©2014 U.S. Dairy Export Council.