

Ranch Seasoning for Corn-Based Chips



INGREDIENTS

	Usage Levels (%)
Salt, flour	20.00
Buttermilk solids	16.00
Whey solids	12.00
Maltodextrin	10.00
Starch, corn	10.00
Dextrose	6.00
Shortening powder	5.00
Monosodium glutamate	5.00
Onion powder	3.50
Tomato powder	3.00
Cheese solids	2.00
Parsley	1.50
Garlic powder	1.20
Flavors	1.00
Lactic acid	1.00
Buffers, di-sodium phosphates	1.00
Citric acid	0.80
Paprika	0.50
Anti-caking agent	0.50
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	300kcal
Total Fat	5g
Saturated Fat	1.5g
Trans Fat	0g
Cholesterol	15mg
Total Carbohydrates	45g
Dietary Fiber	2g
Sugars	18g
Protein	21g
Calcium	524mg
Magnesium	33mg
Phosphorus	456mg
Potassium	470mg
Sodium	8740mg
Iron	2mg
Vitamin A	958IU
Vitamin C	7mg

PREPARATION

This formula is for a topical “Ranch” seasoning blend for unsalted tortilla chips. A recommended application level of 8% gives good color contrast on a darker chip, relative to potato chips. The whey solids complement and enhance the buttermilk and cheese solids, yielding a mild milky flavor. This formula uses three cost-

efficient carriers (whey, maltodextrin and corn starch) to add volume and allow for higher usage. The highly visible seasoning adds consumer appeal. The particle size of all the ingredients must be very fine to get good adherence to the lower oil content of tortilla chips.

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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. ©2014 U.S. Dairy Export Council.