

# Sour Cream & Onion Seasoning for Potato-Based Snacks



## INGREDIENTS

	Usage Levels (%)
<b>Sour cream powder</b>	<b>25.00</b>
<b>Sweet whey powder</b>	<b>25.00</b>
Salt	12.00
<b>Skimmed milk powder</b>	<b>10.00</b>
Dextrose	10.00
Onion, dried	10.00
Monosodium glutamate	5.00
Parsley, dried	1.50
Citric acid	1.00
Free flow agent	0.50
<b>Total</b>	<b>100.00</b>

## NUTRITIONAL CONTENT

Per 100g	
<b>Calories</b>	320kcal
<b>Total Fat</b>	6g
Saturated Fat	3.5g
Trans Fat	0g
Cholesterol	15mg
<b>Total Carbohydrates</b>	56g
Dietary Fiber	3g
Sugars	45g
<b>Protein</b>	13g
Calcium	5mg
Magnesium	82mg
Phosphorus	452mg
Potassium	970mg
Sodium	7070mg
Iron	2mg
Vitamin A	1337IU
Vitamin C	5mg

## PREPARATION

**This formula is an example of a sour cream and onion seasoning for potato chips. The flavoring is dusted directly onto the chips while they are hot after emerging from the fryer. The surface coating of oil is essential for the seasoning to adhere. Pickup (coating level) is targeted at 6%-8% by weight of the finished product. Salt quantity must be considered to balance desired salt levels of 1.5%-2.0% with the required flavor intensity. Adjustments must be made on pre-salted chip**

**applications to give adequate coverage for appearance and not exceed salt targets. This formula is a cost-reduced formula, which uses sweet whey powder to extend sour cream powder and enhance flavor. This formulation can be used on fabricated potato chips, extruded potato sticks and snack crackers, for example.**

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