

# Nashville Hot Flavored Dressing

APPLICATION

Featuring: DairyChem 1332 Buttermilk Replacement System (Blended Flavor System - Powder)  
DairyChem 400 Lactic Acid 88%  
FLVRtec 9023 Dill Pickle Type Flavor (Compound Flavor)

## BENEFITS

- Reduce or Eliminate Buttermilk
- Cost Savings
- Flavor and Mouthfeel Enhancement
- Improved Efficiency

## FORMULATION AND PROCESS

INGREDIENTS	% by Weight
<u>Control Nashville Hot Flavored Dressing</u>	
Mayonnaise	62.05%
Cultured Buttermilk	29.51%
Sugar	4.97%
Spices	2.47%
Salt	0.99%
Total:	100.00%
<u>Nashville Hot Flavored Dressing with Buttermilk Replacement</u>	
Mayonnaise	61.93%
Water	26.48%
Sugar	4.96%
<b>1332 Buttermilk Replacement System</b>	2.98%
Spices	2.46%
Salt	0.99%
<b>400 Lactic Acid 88%</b>	0.20%
Total:	100.00%
<u>Dill Pickle Nashville Hot Flavored Dressing</u>	
Mayonnaise	61.89%
Water	26.44%
Sugar	4.96%
<b>1332 Buttermilk Replacement System</b>	2.98%
Spices	2.46%
Salt	0.99%
<b>400 Lactic Acid 88%</b>	0.20%
<b>9023 Dill Pickle Flavor</b>	0.09%
Total:	100.00%



## PROCESSING STEPS

1. Add wet ingredients and mix
2. Measure out dry ingredients and add while mixing
3. Continue mixing until smooth and store in refrigerated conditions

## INGREDIENT STATEMENT

### **1332 Buttermilk Replacement System**

Buttermilk Powder, Whey Powder, Maltodextrin, Natural Flavor (maltodextrin, natural flavors), Modified Corn Starch, Sodium citrate, Disodium phosphate, Xanthan Gum. (Contains Milk)

### **400 lactic Acid 88%**

Lactic Acid, Water.

### **9023 Dill Pickle Flavor**

Medium Chain Triglycerides, Natural Flavors.