

French Onion Flavored Dip

APPLICATION

Featuring: Ingretec Gruyere Type Cheese Concentrate
FLVRtec Sautéed Onion Type Flavor
DairyChem Sour Cream Flavor

BENEFITS

- Flavor and Mouthfeel Enhancement
- Consistent Quality & Easy to Use
- Technology Synergy in Application
- Cost-In-Use Mitigation

FORMULATION AND PROCESS

INGREDIENTS

	% by Weight
Water	48.80%
Cream Cheese	16.24%
Sour Cream	10.15%
Mayonnaise	7.10%
Nonfat Dry Milk	6.94%
Gruyere Type Cheese Concentrate	3.00%
Modified Food Starch	2.78%
Dehydrated Onion	1.02%
Salt	1.00%
Sour Cream Flavor	1.00%
Spices	0.72%
Yeast Extract	0.64%
Butter	0.51%
Sautéed Onion Type Flavor	0.10%
Total:	100.00%

PROCESSING STEPS

1. Combine water with dry ingredients and mix until combined
2. Mix in wet ingredients while heating to 185 F
3. Cool to 140 F and add in natural flavor
4. Fill into containers and cool to below 40 F



INGREDIENT STATEMENT

Gruyere Type Cheese Concentrate - RD03710_200

Swiss Cheese (Pasteurized Milk, Cheese Cultures, Salt, Enzymes), Natural Flavor, Water, Gruyere Cheese (Pasteurized Milk, Cheese Cultures, Salt, Enzymes), Cultured Whey, Salt, Sodium Citrate. (Contains: Milk)

Sour Cream Flavor - 1304

Natural Cream Flavor (Maltodextrin, Natural Cream Flavor), Salt, Natural Flavors, Whey Powder, Maltodextrin, Citric Acid. (Contains: Milk)

Sautéed Onion Type Flavor (Natural, Oil Soluble) RD02599_100

Medium Chain Triglycerides, Natural Flavors.

NUTRITIONAL INFORMATION

Nutrition Facts	
Serving Size 100.00 g	
Calories 182	
Calories from Fat 127	
Protein, Total 4.40 g	8%
Carbohydrates, Total 9.46 g	3%
Dietary Fiber, Total 0.3 g	1%
Sugars, Total 4.89 g	
Sugars, Added 0.02 g	0
Fat, Total 14.17 g	21%
Saturated Fat, Total 5.896 g	29%
Trans Fat, Total 0.211 g	
Cholesterol 32.63 mg	10%
Sodium 663.5 mg	27%
Potassium 179.7 mg	5%
Calcium 137.5 mg	13%
Iron, FE 0.2 mg	1%
Vitamin D 5.3 IU	0