

Reduced-Fat French Salad Dressing



Nutrition Content per 100 g

| | |
|----------------------------|----------|
| Calories | 180 kcal |
| Total Fat | 13 g |
| Saturated Fat | 9 g |
| Trans Fat | 0 g |
| Cholesterol | 45 mg |
| Total Carbohydrates | 5 g |
| Dietary Fiber | 0 g |
| Sugars | 2 g |
| Protein | 15 g |
| Calcium | 63 mg |
| Magnesium | 5 mg |
| Phosphorus | 49 mg |
| Potassium | 105 mg |
| Sodium | 970 mg |
| Iron | 0 mg |
| Vitamin A | 102 IU |
| Vitamin C | 0 mg |

| Ingredients | % Weight |
|--------------|----------|
| Water | 14.50 |
| Tomato puree | 10.00 |

| Seasoning Dry Blend | |
|---------------------------|-------|
| Vinegar | 22.50 |
| Sugar | 19.93 |
| Salt | 1.30 |
| Mustard, ground | 0.30 |
| Xanthan gum | 0.30 |
| Propylene glycol alginate | 0.10 |
| Paprika | 0.05 |
| Oregano | 0.02 |

| WPC Solution | |
|---|-------|
| Oil, vegetable | 20.00 |
| Water | 7.50 |
| Whey protein concentrate, 80% protein (WPC 80) | 3.50 |

Procedure

1. Mix tomato puree and water at medium speed.
2. Add seasoning dry blend ingredients, except vinegar, and mix.
3. Add vinegar and mix.
4. Add WPC 80 solution and mix.
5. Slowly add vegetable oil at an increased mixing speed.
6. Deaerate using 750 mm vacuum.