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Ranch Salad Dressing

featuring Eggstend 220

Formula - pourable	% by Weight
Water	2.25
Water	30.40
Vegetable Oil	49.00
Xanthan Gum	0.10
Eggstend 220	.75
Buttermilk Powder	7.00
White Granulated Sugar	2.50
Salt	2.00
White Pepper	0.05
Onion Powder	0.40
Mustard Powder	0.30
Garlic Powder	0.40
Parsley Flakes	0.05
Buttermilk Flavour	0.05
White Vinegar (12.6% acetic acid)	4.00
Total	100.00

Procedure

- Place liquid egg yolk and water into the food processor and mix on low for several seconds.
- In a separate container, whisk vegetable oil and xanthan gum together, set aside to hydrate gum.
- Blend all remaining dry ingredients in a separate container, spoon into food processor through filling funnel while continuing to mix on low. Scrape edges.
- Add vinegar to blender and mix briefly.
- While processor is operating, pour oil through the filling funnel in a slow steady stream.
- Blend until dressing is thick and creamy

The information contained herein is, to the best of our knowledge, accurate. The data outlined and the statements made are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product. The information contained herein should not be construed as permission for violation of intellectual property rights.

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Ranch Salad Dressing

Control

Formula - pourable	% by Weight
Egg Yolks	3.00
Water	30.40
Vegetable Oil	49.00
Xanthan Gum	0.10
Butter Milk Powder	7.00
White Granulated Sugar	2.50
Salt	2.00
White Pepper	0.05
Onion Powder	0.40
Mustard Powder	0.30
Garlic Powder	0.40
Parsley Flakes	0.05
Buttermilk Flavour	0.05
White Vinegar (12.6% acetic acid)	4.00
Total	100.00

Procedure

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