

Application Bulletin

Vegan Blue Cheese Dressing

APP # 17242

All the zesty flavor of traditional Blue Cheese Dressing with none of the dairy, and no preservatives. This dressing scored comparably to Wish-Bone Chunky Blue Cheese dressing (dairy based) and soundly beat Daiya Blue Cheeze in blind testing.

Featuring:

EXT22020 Natural Vegan Blue Cheese Type Flavor

Ingredient	Percent
Water	57.50
Soybean Oil	30.00
Distilled Vinegar (100 grain)	4.00
Instantized Modified Food Starch	4.00
EXT22020 Vegan Blue Cheese Flavor	2.00
Salt	1.00
Emulsifying Starch	0.45
Garlic Powder	0.30
Lactic Acid (88%)	0.20
Xanthan Gum	0.10
Onion Powder	0.10
Mustard Powder	0.10
Black Pepper	0.05

Directions:

1. Combine Salt and Spices, then add Vinegar and Lactic Acid set aside to soak.
2. Disperse Starches and Xanthan Gum in Soybean Oil with a blender or stand mixer.
3. Mix water and **EXT22020 Vegan Blue Cheese Flavor**; slowly pour into oil slurry and blend until smooth.
4. Homogenize the emulsion from Step 3, then stir in the Spice/Acid mixture from Step 1.

Other True Dairy Ingredients Suitable for Salad Dressings:

- True Dairy Cream Concentrate 303193
- Natural Sour Cream WONF 301175
- True Dairy Blue Cheese Concentrate 303198
- Natural Vegan Ranch Type Flavor 304107