



# Ranch Dressing Buttermilk Replacement

## Featuring Natural Sour Cream WONF 301175

Buttermilk adds delicious flavor to ranch, but fluid dairy products can be a hassle to work with. Replace all of the taste and freshness of fluid buttermilk in a ranch dressing with no compromise in quality.

Ingredient	Control	TDSI
	App # 17512	App # 17514
	%	%
Water	25.7	56.1
Cultured Lowfat Buttermilk	35	-
Soybean Oil	30	30
Distilled Vinegar (100 gr)	4.0	4.0
Sweet Whey Powder	-	2.0
Salt	1.8	1.8
Nonfat Dry Milk	-	1.25
Sugar	1.5	1.5
Gum Blend (Ticaloid 210S)	1.0	1.1
Onion Powder	0.40	0.40
Garlic Powder	0.30	0.30
Lactic Acid	-	0.20
Black Pepper	0.15	0.15
Dried Dill	0.10	0.10
Dried Parsley	0.05	0.05
Citric Acid	-	0.05
<b>Sour Cream WONF 301175</b>	-	0.40

### Mix Instructions:

1. Combine Seasonings, Salt, and Sugar with the acids and set aside to soak.
2. Combine water and Sour Cream WONF (or Buttermilk).
3. Combine dairy powders and gum blend with oil.
4. Emulsify mix from Step 2 into oil blend from Step 3.
5. Add mix from Step 1 and stir to combine.

### Other True Dairy Ingredients Suitable for Salad Dressings:

- True Dairy Parmesan Concentrate 303138
- True Dairy Romano Concentrate 303139
- True Dairy Blue Cheese Concentrate 303198
- Concentrated Alfredo Base 303712

