

## Application Bulletin

# Plant Based Ranch Dressing

### APP # 17243

*Classic Ranch flavor without the dairy, no preservatives, and a clean label. This flavor works well in variations like Mango Habanero Ranch dressing or Avocado Lime Ranch dressing for a complete line. Great on salads or as a dip for vegan wings!*

**Featuring:**  
**Vegan Ranch Type Flavor 304107**

Ingredient	%
Water	47.88
Soybean Oil	35
White Distilled Vinegar (100 grain)	5.75
Instantized Modified Starch	5.0
<b>EXT22027 Ranch Flavor (allergen free)</b>	2.5
Salt	1.75
Sugar	0.6
Emulsifying Starch	0.5
Lactic Acid (88%)	0.35
Onion Powder	0.30
Garlic Powder	0.30
Dill	0.03
Parsley	0.03
Black Pepper	0.01

#### **Benchtop Directions:**

1. Combine the Salt, Sugar, and Spices, then add Vinegar and Lactic Acid and set aside to soak.
2. Disperse Starches in Soybean Oil with a blender or stand mixer.
3. Mix water and **Vegan Ranch Type Flavor 304107**; 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 Blue Cheese Type Flavor EXT22020