

## **Product Specifications**

PRODUCT: HIDDEN VALLEY RANCH DRESSING

PRODUCT NUMBER: 85620 (4/1 gal)

INGREDIENTS: SOYBEAN OIL, WATER, RANCH SEASONING & SPICES (SUGAR, CULTURED NONFAT BUTTERMILK, NATURAL FLAVOR [INCLUDES MILK, SOYBEAN], SPICES, DRIED GARLIC, DRIED ONION, MONOSODIUM GLUTAMATE, XANTHAN GUM, FOOD STARCH-MODIFIED, CONTAINS LESS THAN 2% OF DISODIUM PHOSPHATE, DISODIUM INOSINATE, DISODIUM GUANYLATE, CALCIUM DISODIUM EDTA TO PROTECT FLAVOR), EGG YOLKS, CONTAINS LESS THAN 2% OF SALT, DISTILLED VINEGAR, PHOSPHORIC ACID, NATURAL & ARTIFICIAL FLAVORS (INCLUDES MILK, MONOSODIUM GLUTAMATE, CELERY SEED), SORBIC ACID. CONTAINS: MILK, SOYBEAN, EGG.

PRODUCT CHARACTERISTICS: A LIGHT CREAM TO BEIGE EMULSION WITH BLACK & GREEN SPECKS, POURABLE CREAMY SMOOTH BODY DRESSING THAT POSSESSES THE CLASSICAL HIDDEN VALLEY BUTTERMILK RANCH FLAVORS AND AROMA.

KOSHER SUPERVISION: KOSHER DAIRY AVAILABLE

CODE DATE: PLANT DESIGNATION, YEAR, JULIAN DAY, AND SHIFT

SHIPPING AND STORAGE TEMPERATURE: 35 - 80°F

## ANALYTICAL:

Salt	1.75 – 2.25%
TA	0.85 – 1.25%
pH	3.20 – 3.65
Viscosity (Bostwick, 30s, 72°F)	Immediate 3.0 – 7.0 cm
	24 hours5.0 – 9.0 cm
Extraneous	None

## MICROBIOLOGICAL\*:

Aerobic Plate Count <a href="https://www.state.com/real-plate-2000/gram">&lt;10,000/gram</a>
Mold & Yeast<100/gram
Coliform<10/gram
Staph. aureus (coag +)<10/gram
Salmonella 0 in 25 grams
Heterofermentative Lactobacillus<100/gram

<sup>\*</sup>Not routinely tested, only as requested/required

SHELF LIFE: 150 days

DATE: 10/7/13 ISSUE: 85620.6 REVISION: 5<sup>th</sup>