# 342129 - Chef's Finest 18-3.2 oz. Ranch Salad Dressing Mix, Ba...

Chef's Finest Ranch dressing is one of America's favorite salad toppings and is a "must have" offering on any foodservice menu. So it's important to have a delicious option that's ready to make fresh and serve to all of your guests. Chef's Finest has your solution. With just a few additional ingredients, you can mix up a perfectly sized batch of this cool and creamy favorite. S...





#### MARKETING

Ranch dressing is consistently ranked as America's favorite salad dressing so it's important to always have Chef's Finest Ranch Salad Dressing Mix on hand.. Easy to make and always a favorite, Chef's Finest Ranch Salad Dressing Mix is the ideal way to offer your customers fresh ranch dressing.. Once mixed and refrigerated, Chef's Finest offers a 3-4 week shelf life.. Simply add buttermilk and mayonnaise for a quick and easy dressing solution.

# **Nutrition Facts**

129 Servings per container

Serving Size 1/4 tsp dry (0.7g)

**Amount Per Serving** Calories

Oaloi les	
	% Daily Value*
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 135 mg	6%
Total Carbohydrates 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 0 g	
Vitamin D 0 mcg	0%
Calcium 1 mg	0%
Iron 0 mg	0%
Potassium 2 mg	0%

The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition

#### PRODUCT SPECIFICATIONS



Brand	Brand Owner	GPC Description		
Chef's Finest	SUGAR FOODS CORPORATION	Dressings/Dips (Shelf Stable)		

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
4.1 LBR	3.6 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
9.438 INH	6.438 INH	6.125 INH	0.215 FTQ	30x7	365 Days	50 FAH / 90 FAH

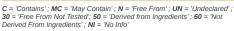
## **ALLERGENS**



SERVING SUGGESTIONS



Ranch dressing has so many uses beyond salad dressings... offer it as a dip for fried foods or use the dry mix as a coating/breading instead of flour, or for additional flavoring in soups and sauces.





( Peanuts - N



(1) Tree Nuts - N

(M) Shellfish - NI



Fish - N



🕱 Wheat - N

Sesame - N

# **INGREDIENTS**

advice.

SALT. MONOSODIUM GLUTAMATE. MALTODEXTRIN. DEHYDRATED PARSLEY, GARLIC POWDER, ONION POWDER, CANOLA OIL, CARRAGEENAN, BUTTERMILK PRODUCT, TURMERIC (COLOR), WITH NOT MORE THAN 2% CALCIUM STEARATE ADDED AS AN ANTI-CAKING AGENT.

#### HANDLING SUGGESTIONS



Cool, dry ambient temperature. Avoid excessive heat and humidity.

#### PREPARATION & COOKING SUGGESTIONS



Add dry mix to 1/2 gallon buttermilk and mix with wire whip or electric mixer on low speed. Add 1/2 gallon mayonnaise and continue mixing until smooth. Refrigerate 12 hours for optimum flavor and thickness. Keep refrigerated. Stir before using. Using fresh ingredients, Chef's Finest Ranch Dressing will stay fresh for 3-4 weeks in the refrigerator. Yields 1 Gallon.

## MORE INFORMATION



Telephone: 800 732-8963

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NUTRITIONAL ANALYSIS

Calories	0
Protein	0 g
Total Carbohydrates	0 g
Sugars	0 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	0 g
Trans Fat	0 g
Saturated Fat	0 g
Added Sugars	0 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	135 mg
Calcium	1 mg
Iron	0 mg
Potassium	2 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

**NUTRITIONAL CLAIMS** 

KOSHER

YES

MORE IMAGES









