

PRODUCT APPLICATION

RANCH SALAD DRESSING

Levapan Yeast Extracts achieve the fresh , creamy ranch taste you wish from your salad dressings.

	CONTROL	INTENSE 24	INTENSE 25	HNLV LS 3111
Soy Bean Oil	32.610	32.490	32.490	32.535
Fresh Btter Milk	18.000	18.000	18.000	18.000
Fresh Sour Cream	16.000	16.000	16.000	16.000
Water	11.000	11.000	11.000	11.000
White Vinegar	13.500	13.500	13.500	13.500
Maltodextrin	1.300	1.300	1.300	1.300
Sugar	6.000	6.000	6.000	6.000
Onion powder	0.430	0.430	0.430	0.430
Black pepper	0.090	0.090	0.090	0.090
Xantan gum	0.270	0.270	0.270	0.270
Salt	0.800	0.720	0.720	0.795
INTENSE 24		0.200		
INTENSE 25			0.200	
HNLV LS 3111 R3				0.080
	100.000	100.000	100.000	100.000

1. Combine all the ingredients in the mixer until a complete homogenization.
2. Store under refrigeration.

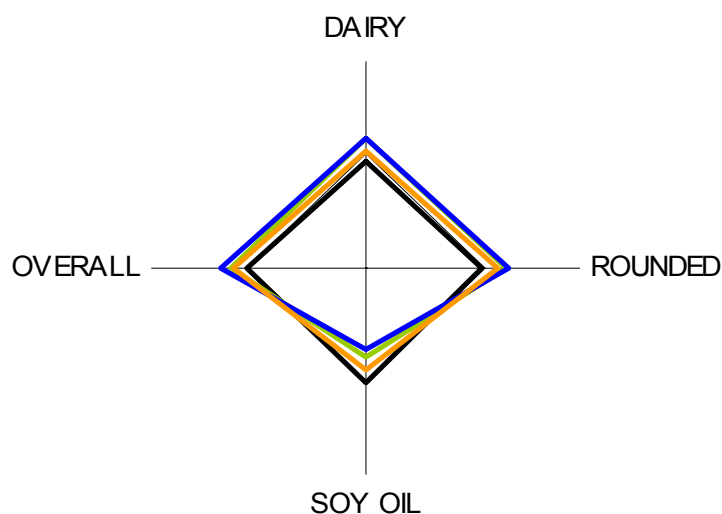
Due to the numerous factors affecting end use results, all of our products are sold with the understanding that consumers conduct their own tests to determine suitability of our products for their applications. Statements contained herein should not be construed as express of implied representations or warranties.

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1900-01-00

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Ranch salad dressing's dairy, creamy notes can be improved by using INTENSE 25, and its fatty notes can be diminished by adding HNLV LS 3111 R3 into it.



— Control — Intense 24 — Intense 25 — HNLV LS 3111

Method:

Descriptive Sensory Analysis

Replicated samples are presented randomly to a descriptive sensory panel of 12 -15 trained judges

Results are analyzed statistically and only differences at the 95% confidence level are reported

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