

Ranch dry mix



Ingredients	Supplier	Quantity	
1 ESSICCUM® K	Jungbunzlauer	22.00 %	2200.00 g
2 Sweet cream buttermilk powder	DMK	20.00 %	2000.00 g
3 sub4salt®	Jungbunzlauer	12.00 %	1200.00 g
4 Milk powder skim	DMK	10.00 %	1000.00 g
5 Maltodextrin	Syral	9.45 %	945.00 g
6 Cheese flavour	IFF	7.50 %	750.00 g
7 ERYLITE®	Jungbunzlauer	5.00 %	500.00 g
8 Cellulose Gum	AkzoNobel	2.50 %	250.00 g
9 Cream flavour	IFF	2.40 %	240.00 g
10 Dry parsley	UBENA	1.60 %	160.00 g
11 Dry chives	UBENA	1.60 %	160.00 g
12 Dried onion	Horeca	1.20 %	120.00 g
13 Garlic powder	Horeca	1.00 %	100.00 g
14 Flavour	IFF	1.00 %	100.00 g
15 Black pepper	Fuchs	1.00 %	100.00 g
16 Guar Gum	TIC GUMS	0.65 %	65.00 g
17 Flavour	IFF	0.60 %	60.00 g
18 Xanthan Gum FN	Jungbunzlauer	0.50 %	50.00 g
Total		100 %	10000 g

Jungbunzlauer

*From nature
to ingredients®*

Directions

- 1 Premix 100 ml of mayonnaise with 40 ml water in a shaker
- 2 Stir in dry mix from sachet (10 g) into mayonnaise-water-mix and shake very well
- 3 Leave in the fridge for approximately 1 hour
- 4 Consume within 3 days and store cool

Nutrition Information

	per 100 g dry mix	per 150 ml finished product
Energy	270.83 kcal / 1133.89 kJ	737.08 kcal / 3086.02 kJ
Protein	13.03 g	2.20 g
Fat	2.22 g	77.42 g
Carbohydrates	38.99 g	6.50 g
of which sugars	2.77 g	2.88 g
of which polyols	5.00 g	0.50 g
Fibres	4.43 g	0.89 g
Salt	14.83 g	2.38 g
Sodium	5828 mg	937 mg



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