



THE VALDEZ CORPORATION
SPECIALIZING IN CUSTOM BLENDING AND PACKAGING OF
SPICES AND SEASONINGS

Product Name: Jalapeno Ranch Dressing Mix No MSG

Product Code: #3764

Product Description:

This is a light green, free-flowing blend with visible green particles. It has a strong jalapeno aroma and flavor with a small vinegar note.

Ingredient Statement:

Maltodextrin, Buttermilk Powder, Salt, Jalapeno*, Onion*, Spices, Chili Pepper, Garlic*, Natural Butter Flavor (maltodextrin, modified butter oil, salt, butter*, nonfat dry milk, guar gum, sodium bicarbonate, annatto, turmeric color), Natural Flavor (maltodextrin, whey solids, natural parmesan cheese flavor, salt), Sodium Diacetate, Natural Flavor (maltodextrin, natural flavor), Malic Acid, Calcium Stearate (anti-caking agent), Citric Acid, Xanthan Gum, Cellulose Gum, and Guar Gum.

*Dehydrated

Contains: Milk.

The item(s) above are packaged in a facility where milk, soy, eggs, wheat, sesame and tree nuts may be present.

Commercial Application:

Dip: Mix one cup mayonnaise and one cup sour cream with one package dip mix (0.06#). Chill 1-2 hours before serving (flavor is better chilled longer). You may substitute fat free or light products, or you may use a cottage cheese and plain yogurt combination.

Dressing: To make 1 Gallon Dressing, mix 0.85 lbs. of mix with 7 cups and 2 T of mayo and 7 cups and 2 T of milk.

Packaging:

Case Pack: 250/0.06# Net Wt. 1oz (27g)

Bulk Pack: 1/50# Poly Bag in Corrugated Box.

Other custom packaging is available upon request.

Storage Conditions and Shelf Life:

The shelf stability is 6 months when stored between 50 and 80 degrees Fahrenheit in a tightly sealed closed container, and kept away from heat, light and moisture. The product should be re-evaluated after the designated shelf life before continued usage.

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Date: 8/28/23

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