

RED ARROW INTERNATIONAL Culinary Creations

CharDex 7039™

Flavor Description:

A hardwood, powdered smoke flavor without the harsh, acrid notes.



Ranch Dressing

Yield: 353 gm.

Serving: 6 portions – 59 gm. each

FORMULA: *

Ingredients:	Oz.	Lbs.	Grams	% weight
CharDex 7039	0.01	0.0	0.35	0.10%
Buttermilk	3.53	0.2	100.0	28.32%
Mayonnaise	4.23	0.3	120.0	33.99%
Sour cream	4.23	0.3	120.0	33.99%
Garlic powder	0.04	0.0	1.0	0.28%
Onion powder	0.07	0.0	2.0	0.57%
Rice wine vinegar	0.14	0.0	4.0	1.13%
Parsley; leaves only, chopped	0.04	0.0	1.0	0.28%
Cilantro; leaves only, chopped	0.04	0.0	1.0	0.28%
Celery seed, ground	0.00	0.0	0.1	0.03%
Red pepper sauce	0.02	0.0	0.6	0.17%
Oregano; leaves, dried	0.01	0.0	0.4	0.11%
Kosher salt	0.07	0.0	2.0	0.57%
Black pepper, ground	0.02	0.0	0.6	0.17%
TOTAL	12.45	0.8	353.1	100.00%

Method of Preparation:

1. In a bowl, place **CharDex 7039** with the other ingredients and whisk together to blend.
2. Refrigerate overnight.

Research Chef Evaluation of CharDex 7039:

CharDex 7039 adds a subtle smoke flavor to this dairy-based dressing. **CharDex 7039** enhances the richness of the dairy products and the acidity of the rice wine vinegar.

* Developed by Red Arrow Culinary Specialists