

HACO

French Dressing Mix

Nutrition Facts:

Per serving 60ml (5.4g)

Amount	Dry Mix	
Energy	80	kJ
	20	kcal
Total fat	0.6	g
Saturated Fat + Trans	0.2	g
	0	g
Cholesterol	4	mg
Sodium	298	mg
Carbohydrate	3	g
Fibre	0.2	g
Sugars	1.9	g
Protein	0.6	g

Net Weight/Yield:

1,260g (14 Litres)

Ingredients:

Maltodextrin, salt, skimmed milk powder, dried glucose syrup, whole egg powder, palm oil, lactose, sugar, spices, yeast extract, dehydrated garlic, xanthan gum, dehydrated onions, dehydrated herbs, soy lecithin, potassium phosphate, citric acid, emulsifier (of plant origin), orange- and lemon powder, flavour.

Claims:

No MSG, trans fats, preservatives or artificial colouring.

Manufactured in accordance with halal food manufacturing standards.

Preparation:

To prepare:	Product:	Water:	Oil:	Vinegar:
1 L	90 g (3 scoops)	0.55 L	0.35 L	0.1 L
7 L	630 g (21 scoops)	3.85 L	2.24 L	0.7 L
14 L	1,260 g (full container)	7.7 L	4.9 L	1.4 L

** the Haco scoop is a kitchen aid in the absence of a weighing scale. For best results, follow exact product quantity.*

Directions:

1. Blend product with the correct amount of water and vinegar using a whisk.
2. Add oil.
3. Blend well with a mixer for 3 minutes.

Suggestion: The salad dressing can also be made in a batter mixer: Whip at high speed for 5 - 7 minutes

Storage:

Keep in a cool, dry place.

Best before: see bottom of container.

How to enhance this product:

Enrich with freshly chopped herbs, chopped and blanched onions, chives, parsley, tomatoes, finely chopped peppers or cooked vegetables brunoise.

Refine with cream, half/half, sour cream, cream cheese, curd, buttermilk, yoghurt, ketchup, mustard, special vinegar or oil, white wine, sherry, curry etc.

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