



Yogurt-based Chipotle Ranch Dressing

Enjoy the popular flavor of ranch without all of the fat in traditional dressings. Using a natural yogurt base provides dramatic nutritional improvement, with 90% less fat per serving than regular refrigerated light ranch dressing.* The tasty outcome is versatile for different dressing flavors or for dipping many kinds of snacks. Dairy's flavor helps satisfy consumers' cravings and is naturally appealing.



Market Insights:

- There is a growing demand for more natural and nutritious products as consumers pay closer attention to food labels
- The popularity of yogurt continues to rise, providing more opportunities to leverage the growing category

Benefits of Using Dairy Ingredients:

Yogurt:

- Creaminess of dairy without all of the fat to meet consumer flavor expectations
- Dairy products are desirable consumer foods and are often perceived as less processed

Nutrition Facts

Serving Size 2 Tbsp. (29g)	
Servings Per Container	
Amount Per Serving	
Calories 20	Calories from Fat 5
% Daily Value*	
Total Fat 0.5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 170mg	7%
Total Carbohydrate 3g	1%
Dietary Fiber 0g	0%
Sugars 2g	
Protein 1g	
Vitamin A 0%	Vitamin C 0%
Calcium 2%	Iron 0%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300 mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

Ingredients:	Usage Levels (%)
Yogurt, Whole Milk, Plain	52.0
Water	37.0
Sugar	4.0
Stabilizer – Grindstead GSD 1724	2.7
Salt	1.0
Cultured Dairy Solids	1.0
Ranch Flavor System – Kraft 8036-0131-01	1.0
Woodfired Chipotle-Type Flavor – Kraft Product 447008984400	0.8
Lemon Juice	0.5
Lactic acid as needed to adjust pH	
Total	100.00%

Preparation:

1. Mix stabilizer, salt, sugar and cultured dairy solids together.
2. Heat formula water to about 160°F. Add dry blend and disperse until evenly blended.
3. Allow mixture to hydrate for about 30 minutes.
4. Blend yogurt, lemon juice and flavoring ingredients into the above mixture. Adjust pH to 4.0 with lactic acid, as necessary.
5. Heat mixture to between 194°F and 203°F with agitation.
6. Cool.

Want to meet consumer demand for healthier, convenient products? Call Dairy Management Inc.™ (DMI) at 1-800-248-8829 for information on consumer and product research, formulation and prototype assistance, and other services to help you develop and launch your next successful product. For additional sample formulations and the latest on dairy ingredients, visit www.InnovateWithDairy.com.

*Contains 90% less fat than regular light ranch dressing. Fat has been reduced from 6 to 0.5 grams per serving.

Developed at the Wisconsin Center for Dairy Research, University of Wisconsin-Madison. ©2009 Dairy Management Inc.™ Note: This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs.