

B682 – SALAD DRESSING, REDUCED CALORIE, 1 GAL

CATEGORY	<ul style="list-style-type: none"> Other Foods
PRODUCT DESCRIPTION	<ul style="list-style-type: none"> Reduced calorie mayonnaise based salad dressing is made from the same ingredients and has the same characteristics as regular salad dressing. It is formulated to contain at least 25% less salad oil than regular commodity salad dressing. The final fat content of the reduced calorie salad dressing shall not exceed 22.5%.
PACK/YIELD	<ul style="list-style-type: none"> 4/1 gallon plastic bottles per case. One gallon AP yields about 16 cups salad dressing and provides about 256 1-Tbsp (15g) servings. CN Crediting: This product does not meet crediting requirements for food-based menu planning for Child Nutrition Programs.
STORAGE	<ul style="list-style-type: none"> Salad dressings are best stored unopened at a temperature of 50 °F or below. Store opened salad dressing containers covered and labeled and under refrigeration. Do not freeze salad dressing. Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.



Nutrition Information

Salad dressing, mayonnaise and mayonnaise-type, low calorie

	1 Tbsp (15 g)	1 cup (240 g)
Calories	38	610
Protein	0.13 g	2.09 g
Carbohydrate	3.47 g	55.45 g
Dietary Fiber	0 g	0 g
Sugars	0.63 g	10.07 g
Total Fat	2.75 g	44.08 g
Saturated Fat	0.43 g	6.87 g
Trans Fat	N/A	N/A
Cholesterol	4 mg	60 mg
Iron	0.04 mg	0.60 mg
Calcium	2 mg	32 mg
Sodium	100 mg	1603 mg
Magnesium	0 mg	5 mg
Potassium	3 mg	56 mg
Vitamin A	32 IU	510 IU
Vitamin A	3 RAE	49 RAE
Vitamin C	0 mg	0 mg
Vitamin E	0.45 mg	7.12 mg



USDA Commodity Food Fact Sheet for Schools & Child Nutrition Institutions

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PREPARATION/ COOKING INSTRUCTIONS	<ul style="list-style-type: none">• Serve with salads or vegetables or as recipe ingredient.
USES AND TIPS	<ul style="list-style-type: none">• Use reduced calorie salad dressing on green salads, coleslaw, and other prepared salads. Also suitable to use as a marinade for meats or as a dipping sauce for fresh vegetables and other finger foods.
FOOD SAFETY INFORMATION	<ul style="list-style-type: none">• Store properly and use as soon as possible to prevent rancidity.
BEST IF USED BY GUIDANCE	<ul style="list-style-type: none">• For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at: http://www.fns.usda.gov/fdd/facts/biubguidance.htm.• For additional information on product dating, go to page 6 of <i>Choice Plus Food Safety Supplement</i> at: http://www.nfsmi.org/Information/choice-plus-food-safety-supplement.pdf.

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