

Slaw Dressing



PRODUCT DESCRIPTION

KRAFT Coleslaw Dressing is a smooth, tangy dressing in a salad dressing base.

Dilgard Item #
89300

Vendor Item #
64382

INGREDIENTS

HIGH FRUCTOSE CORN SYRUP, SOYBEAN OIL, VINEGAR, WATER, SALT, CONTAINS LESS THAN 2% OF EGG YOLKS, MUSTARD FLOUR, XANTHAN GUM, POLYSORBATE 60, SORBIC ACID, CALCIUM DISODIUM EDTA (TO PROTECT FLAVOR), NATURAL FLAVOR, ARTIFICIAL FLAVOR, EXTRACTIVES OF PAPRIKA. CONTAINS: EGG.

*Serving
Suggestions:*

Storage/Shelf Life

150 days @ 34° F to 95° F

Packaging Qty

4, 1 GAL

Piece Count

Approximately 128 servings per container.

Product Benefits

- Making coleslaw fresh with KRAFT Coleslaw Dressing gives a fresher, crisper salad with a homemade coleslaw appearance.
- Reduced labor costs and more consistency from batch to batch by using KRAFT Coleslaw Dressing versus making the dressing from scratch.
- KRAFT Coleslaw Dressing stays thick and creamy and won't become runny, helping operators reduce waste and improving yield.
- White color blends well with other ingredients to enhance the salad's appearance.
- Convenient jug has wider mouth for easier removal, screw-tight cap that won't pop off and an easy-grip handle that's sealed at the ends to keep product out.

KRAFT Coleslaw Dressing blends well with pasta, fresh fruit, and all types of vegetables. It can also be used as a topping for meat or vegetables sandwiches.

Preparation

Ready to use.

