



Product Description

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Poppyseed Dressing

Item # 80063

Product Description:

Lemon juice, spices and a generous sprinkling of poppyseeds into an oil, vinegar and sugar blend. This sweet tasting dressing is a long time Marzetti favorite for flavorful seasonal salads.



Item UPC:	00070200800632
Case GTIN:	10070200800639
Pack:	4
Size:	1 Gallon
Shelf Life:	4 Months
Package Format:	Poly Bottle
Storage:	Store in a cool, dry place between 35°F and 80°F. Do Not Freeze.
Servings Per Case:	About 512
Product Preparation:	Ready to use

Date Last Refreshed: 06/15/11

The information shown here may vary from the information on product currently in distribution. Keep in mind that ingredients, formulas, and labeling regulations may change, so nutrition information may also change. For the most accurate information for a particular product, please refer to the nutrition and ingredient information on the product package.



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INGREDIENTS:

HIGH FRUCTOSE CORN SYRUP, SOYBEAN OIL, DISTILLED VINEGAR, WATER, EGG YOLK, SUGAR, SALT, SPICE (INCLUDING MUSTARD SEED), POPPYSEEDS, LEMON JUICE CONCENTRATE, XANTHAN GUM, GUAR GUM, ONION*, GARLIC*, NATURAL FLAVORS, CARAMEL COLOR, CALCIUM DISODIUM EDTA ADDED TO PROTECT FLAVOR.

*DEHYDRATED
CONTAINS: EGGS

Nutrition Facts

Serving Size 2 tbsp (32 g)

Servings Per Container about 128

Amount Per Serving

Calories 140 **Calories from Fat** 100

% Daily Value*

Total Fat	11 g	17 %
Saturated Fat	1.5 g	8 %
Trans Fat	0 g	
Cholesterol	10 mg	3 %
Sodium	230 mg	10 %
Total Carb.	10 g	3 %
Dietary Fiber	0 g	0 %
Sugars	10 g	
Protein	0 g	

o Vitamin A 0 % o Vitamin C 0 % o Calcium 0 % o 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
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Fiber		25g	30g

Calories per gram: Fat 9 • Carbohydrates 4 • Protein 4

Other Nutrition Info:

Gluten Free

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Recipes

Melon and Pasta Salad

Recipe Category: Salads

Yields: 15

- 3 lbs. Marzetti Frozen Pasta™ Bow Tie - Egg White
- 2-1/2 cups Marzetti® Poppyseed Dressing
- 6 cups cubed or sliced fruit (such as melon, pineapple, mango, papaya, kiwi or banana)
- 4 cups quartered strawberries and/or other berries
- 2 cups 1/2" cubed swiss cheese

Preparation: Place frozen pre-cooked pasta in colander, run hot tap water over pasta; rinse with cold water. Drain. In a large bowl combine pasta, fruit and cheese. Pour Marzetti Poppyseed Dressing over salad, toss gently to coat. Cover and chill.



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Recipes

Tropical Fruit and Pasta Salad

Recipe Category: Salads

Yields: Makes 15 cups

- 3 lb. bag Marzetti Frozen Pasta™ Farfalle - Square Bow Tie
- 2 ½ cups Marzetti® Poppyseed Dressing
- 6 cups cubed or sliced fruit (such as melon, pineapple, mango, papaya, kiwi or banana)
- 4 cups quartered strawberries and/or other berries
- 2 cups ½ inch cubes swiss cheese

Preparation: Place Marzetti Frozen Precooked Pasta in colander, run hot tap water over pasta, and then rinse with cold water, drain. In a large bowl combine pasta, fruit and cheese. Pour Marzetti Poppyseed Dressing over salad, toss gently to coat. Cover and chill.



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Recipes

Fruit Favorites Salad with New York® Breadsticks

Recipe Category: Salads

Yields: 20

- 1-1/4 cups Marzetti® Poppyseed Dressing
- 5 heads lettuce
- 1-1/2 cups pine nuts
- 4 cups mandarin oranges
- 1-1/2 cups fresh strawberries, washed and sliced
- 1 cup - optional red onions, thinly sliced rings

Preparation: Wash and dry lettuce. Break into bite-sized pieces into a large bowl. Toss with Marzetti Poppyseed Dressing (and thin slices of red onion if desired). Sprinkle pine nuts over top. Spoon onto individual plates. Top with oranges and strawberries. Serve with warm New York breadsticks.