



**Product Description**

[click here for  
Nutrition Information](#)

[click here for  
Recipe Collection](#)

## Ranch Dressing

Item # 81903

### Product Description:

Creamy white color with a smooth buttermilk taste. This product is a blending of oil, buttermilk, a touch of garlic, onion, parsley and black pepper for a high quality ranch dressing.



**Item UPC:** 00070200819030

**Case GTIN:** 10070200819037

**Pack:** 102

**Size:** 1 oz.

**Shelf Life:** 6 Months

**Package Format:** Pouch

**Storage:** Store in a cool, dry place between 35°F and 80°F. Do Not Freeze.

**Servings Per Case:** About 102

**Product Preparation:** Ready to use

**Additional Pack/Sizes:** 80060 - 4/1 gallon  
83984 - 120/1 oz cup

81923 - 96/1.5 oz cup  
81992 - 120/1.5 oz pouch

**Date Last Refreshed:** 05/27/11

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.



[click here for  
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[Nutrition Information](#)

[click here for  
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# Ranch Dressing

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## INGREDIENTS:

SOYBEAN OIL, WATER, BUTTERMILK, DISTILLED VINEGAR, HIGH FRUCTOSE CORN SYRUP, SALT, EGG YOLK, WHEY PROTEIN CONCENTRATE, GARLIC JUICE, MONOSODIUM GLUTAMATE, XANTHAN GUM, NATURAL FLAVOR, DEHYDRATED ONION, POTASSIUM SORBATE AND SODIUM BENZOATE ADDED AS PRESERVATIVES, POLYSORBATE 60, PHOSPHORIC ACID, SPICE, LACTIC ACID, CALCIUM DISODIUM EDTA ADDED TO PROTECT FLAVOR.  
CONTAINS: MILK, EGGS

## Nutrition Facts

Serving Size 1 oz (28 g)

Servings Per Container 1

### Amount Per Serving

**Calories** 140 **Calories from Fat** 130

### % Daily Value\*

<b>Total Fat</b>	15 g	<b>23 %</b>
Saturated Fat	2.5 g	<b>11 %</b>
Trans Fat	0 g	
<b>Cholesterol</b>	5 mg	<b>2 %</b>
<b>Sodium</b>	250 mg	<b>10 %</b>
<b>Total Carb.</b>	1 g	<b>0 %</b>
Dietary Fiber	0 g	<b>0 %</b>
Sugars	1 g	
<b>Protein</b>	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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## Ranch Dressing

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### Recipes

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Marzetti House Salad

Recipe Category: Salads

- 1-1/3 cup Marzetti® Large Cut Garlic & Butter Croutons
- 1 cup Marzetti® Ranch Dressing
- 8 oz. baby spinach
- 1 peach, sliced into thin wedges
- 2 cups strawberries, halved
- 1/2 cup hazelnuts, toasted
- 4 oz. crumbed blue cheese

Preparation: Toss spinach with Marzetti Ranch Dressing. Garnish with peaches, strawberries, croutons, blue cheese and hazelnuts.



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[click here for  
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## Ranch Dressing

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### Recipes

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Garden Slaw

Recipe Category: Salads

- 2 cups Marzetti® Ranch Dressing
- 1/2 head cabbage, greens thinly sliced
- 1 red bell pepper, julienne
- 1 green bell pepper, julienne
- 1 yellow bell pepper, julienne
- 1 carrot, grated
- 2/3 cup red onion, julienne

Preparation: Toss ingredients together in large bowl. Chill and serve.



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[click here for  
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[Recipe Collection](#)

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## Ranch Dressing

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### Recipes

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#### Bacon Ranch Pizza

Recipe Category: Entrees

Prep Time: 5 minutes

Cook Time: 10-15 minutes

Yields: 8

- 5 oz. Marzetti® Ranch Dressing
- 1 (14") Par-Baked Pizza Crust
- 6 oz chicken
- 8 oz cheese
- 3 oz bacon

Preparation: Cover par-baked pizza crust with Marzetti Ranch Dressing. Top with sliced chicken, and sprinkle with cheese and bacon. Bake at 400 degrees for approximately 10-15 minutes or until cheese melts and pizza is lightly browned.