



**Product Description**

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## Fat Free Thousand Island Dressing

Item # 81974

### Product Description:

Traditional creamy Thousand Island dressing without the fat.



**Item UPC:** 00070200819740

**Case GTIN:** 10070200819747

**Pack:** 60

**Size:** 1.5 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 60

**Product Preparation:** Ready to use

**Date Last Refreshed:** 06/01/11

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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[Nutrition Information](#)

[click here for  
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# Fat Free Thousand Island Dressing

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## INGREDIENTS:

WATER, HIGH FRUCTOSE CORN SYRUP, DISTILLED VINEGAR, TOMATO PASTE, CUCUMBERS, MODIFIED CORN STARCH, CORN SYRUP, SALT, MICROCRYSTALLINE CELLULOSE, BUTTERMILK POWDER (ADDS A TRIVIAL AMOUNT OF FAT), TOMATO\*, SPICES (INCLUDING MUSTARD SEED), ARTIFICIAL COLOR, CELLULOSE GUM, NATURAL FLAVORS, XANTHAN GUM, SODIUM BENZOATE ADDED AS PRESERVATIVE, BELL PEPPERS, ONION\*. \*DEHYDRATED CONTAINS: MILK

## Nutrition Facts

Serving Size 1.5 OZ. (43 g)

Servings Per Container 1

### Amount Per Serving

**Calories** 50 **Calories from Fat** 0

### % Daily Value\*

<b>Total Fat</b>	0 g	<b>0 %</b>
Saturated Fat	0 g	<b>0 %</b>
Trans Fat	0 g	
<b>Cholesterol</b>	0 mg	<b>0 %</b>
<b>Sodium</b>	390 mg	<b>16 %</b>
<b>Total Carb.</b>	12 g	<b>4 %</b>
Dietary Fiber	1 g	<b>3 %</b>
Sugars	10 g	
<b>Protein</b>	1 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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[click here for  
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## Fat Free Thousand Island Dressing

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### Recipes

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Reuben Salad

Recipe Category: Salads

Yields: 40

- 3 lb. bag Marzetti Frozen Pasta™ Egg Noodles
- 4 cups Marzetti® Fat Free Thousand Island Dressing
- 7 cups Marzetti® Extra Heavy Mayonnaise
- 4 tsp. caraway seeds
- 8 cups pressed corned beef, cut into 1.4" strips
- 4 cups well drained Sauerkraut
- 4 cups shredded Swiss cheese
- 4 cups crushed rye crackers

Preparation: Rinse noodles under warm running water to thaw. Drain well. Mix noodles with caraway seed and 3 cups mayonnaise. Place mixture in the bottom of pan. Layer remaining ingredients as follows: 1 corned beef, Sauerkraut, corned beef, Swiss cheese. Combine Marzetti Fat Free Thousand Island dressing with remaining mayonnaise and spread over the top layer. Sprinkle with crushed crackers.



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## Fat Free Thousand Island Dressing

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### Recipes

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Titanic Salad

Recipe Category: Salads

- 1/2 cup Marzetti® Fat Free Thousand Island Dressing
- 1 head iceberg lettuce
- 1 medium tomato, vine ripe, cut into 6 wedges
- 1 egg, hard boiled and grated
- 2 slices red onion, sliced into rings
- 1/2 cup blue cheese, domestic or imported
- 4 strips bacon, julienne
- 1 green onion, sliced on bias

Preparation: Fry bacon until crisp. Cut iceberg into six wedges and remove core. Arrange wedges of iceberg on plate. Garnish with egg, red onions, bacon, blue cheese, green onions and tomato. Drizzle Marzetti Fat Free Thousand Island Dressing generously over salad.