

# DHV BLUECHS 18/3.1OZ 1GAL INST

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Product Last Saved Date:07 February 2016

## Nutrition Facts

Serving Size:

Number of Servings per Package:

Amount Per Serving

Calories: \_\_\_\_\_ Calories from Fat: \_\_\_\_\_  
% Daily Value\*

Total Fat g %

Saturated Fat g %

Trans Fat g %

Cholesterol mg %

Sodium mg %

Total Carbohydrate g %

Dietary Fiber g %

Sugars g %

Protein g

Vitamin A	Per Srv %	Vitamin C	Per Srv %
Calcium	%	Iron	%

\*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
Dietary Fiber		25g	30g

Calories per gram  
Fat 9 Carbohydrate 4 Protein 4

## Product Specifications:

Man Prod Code	Dist Prod Code	GTIN	Pack	Pack Description
21005	006331	10071100210054	18 X 1 GA	

Brand	Brand Owner	GPC Description
Hidden Valley	THE CLOROX SALES COMPANY	Dressings/Dips (Shelf Stable)

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
4.4 LB	3.6 LB	USA	No	

## Shipping Information

Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
12.69 IN	5.56 IN	7.38 IN	0.3013 CF	26x7	365 Days	32 FA / 90 FA

## Ingredients:

## Allergens(C='Contains' MC='May Contain' N='None' NI='No Info Provided'):

Eggs - NI	Milk - NI	Peanuts - NI
Soy - NI	Wheat - NI	TreeNuts - NI
Fish - NI	Crustacean - NI	Nuts - NI

## Handling Suggestions:

DIRECTIONS: MAKES ONE GALLON 1. Add contents of this packet to 1/2 gallon buttermilk and mix with wire whip or electric mixer at low speed. 2. Add 1/2 gallon mayonnaise and continue mixing until smooth. 3. For optimum flavor and thickness refrigerate 12 hours minimum before serving. 4. Keep refrigerated. Stir before using.

## Benefits:

Your menu has endless possibilities when you add some of America's most popular flavors to your recipes. Make endless combinations of sauces, spreads and salads using Hidden Valley® as a base or as a secret ingredient.

## Serving Suggestions:

## Prep & Cooking Suggestions:

DIRECTIONS: MAKES ONE GALLON 1. Add contents of this packet to 1/2 gallon buttermilk and mix with wire whip or electric mixer at low speed. 2. Add 1/2 gallon mayonnaise and continue mixing until smooth. 3. For optimum flavor and thickness refrigerate 12 hours minimum before serving. 4. Keep refrigerated. Stir before using. When made fresh ingredients, Hidden Valley® Blue Cheese dressing will stay fresh approximately 3-4 weeks in a refrigerator. For an extra chunky dressing, one pound of crumbled blue cheese or cottage cheese may be added. FOR LOWER CALORIE VERSION: MAKES ONE GALLON 1. Add contents of this packet to 1/2 gallon buttermilk and mix with wire whip or electric mixer at low speed. 2. Add 1 2/3 quarts reduced calorie mayonnaise, 1 2/3 quarts sour cream, 2 lbs. crumbled blue cheese and 3 lbs. low fat cottage cheese and continue mixing until smooth.

## More Information: