

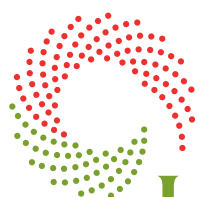


**LycoRed Applications**

# **Dressings and Sauces**

**FDA approved natural red colorant**

**Antioxidant health benefits of tomato lycopene**



**LYCORED**

Creating innovative nutrition

## **Applications**

- Pourable dressings
- Spoonable dressings
- Sauces
- Salsa

# French Dressing



## Benefits

- Fortified with Lyc-O-Mato® tomato lycopene complex
  - Phytonutrients present in lycopene complex: lycopene, phytoene, phytofluene, tocopherols
  - Supports cardiovascular, prostate and skin health
- Colored with Tomat-O-Red® natural tomato colorant
  - Healthy and natural color
  - Kosher
  - pH, heat and light stable

## Formula

	%
Phase A	
Water	30.12
Granulated sugar	10.00
Xanthan gum	0.10
Sodium benzoate	0.05
Potassium sorbate	0.05
Calcium disodium EDTA	0.01
Phase B	
Water	18.00
Modified food starch	2.00
Phase C	
Vinegar, white distilled	15.00
Vegetable oil	20.00
Oleoresin paprika	0.10
Lyc-O-Mato® Powder (0.8%)	2.02
Salt	2.00
Mustard Flour	0.20
Ground white pepper	0.20
Onion powder	0.10
Garlic powder	0.05

## Nutrition Facts

Serving Size 2 Tbsp (31g)  
Servings Per Container -

### Amount Per Serving

Calories 70    Calories from Fat 60

%Daily Value\*\*

**Total Fat** 6g    10%

Saturated Fat 1g    4%

Trans Fat 0g    0%

**Cholesterol** 0mg    0%

**Sodium** 250mg    10%

**Total Carbohydrate** 4g    1%

Dietary Fiber 0g

Sugar 3g

**Protein** 0g

Vitamin A 0%    •    Vitamin C 0%

Calcium 0%    •    Iron 2%

Lycopene 5mg\*

\* Daily value not established

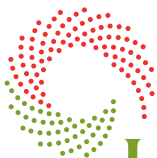
\*\*Percent daily values are based upon a 2000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

## Ingredients

Filtered water, soybean oil, vinegar, sugar, Lyc-O-Mato® Powder (source of lycopene), modified corn starch, salt, mustard flour, ground white pepper, onion powder, oleoresin paprika, xanthan gum, garlic powder, sodium benzoate, potassium sorbate, calcium disodium EDTA.

## Preparation Steps

1. Combine starch and water (Phase B), heat to 185°F. Cool to 80°F and set aside.
2. Dry blend sugar, xanthan gum, sodium benzoate, potassium sorbate and calcium disodium EDTA and add water from Phase A using high shear.
3. Combine xanthan slurry (Phase A) and starch slurry (Phase B).
4. Add vinegar, oil and color and continue mixing.
5. Add Lyc-O-Mato® Powder, then the remaining ingredients while mixing and then bottle.



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