

# Sour C® premium cultured dressing



## Benefits of Sour C® cultured dressing:

- More versatile than sour cream, real sour cream taste
- Trans fat free, contains no hydrogenated oils
- Longer shelf life
- Lower cost



32lb / 14.5kg

## Cultured sour dressing that rivals the real thing



### The smart money is on Sour C®

Our cultured dressing is so similar to sour cream that many cannot tell them apart...until it comes to versatility, shelf life and cost. While the taste is almost identical and you can use it in exactly the same ways, it actually offers more flexibility. While it's heavy-bodied, it can be thinned for dressings without sacrificing flavor. Count on excellent heat stability, and use it confidently for stroganoff, dips, baked potatoes and more. Packaged in 32 lb. containers.

Shelf life: 75 days from date of manufacture, refrigerated at 35°F.  
Do not freeze.

*Ingredients: water, palm kernel oil, nonfat milk, modified corn starch, whey, sodium tripolyphosphate, mono and diglycerides, guar gum, carrageenan, locust bean gum, potassium sorbate, annatto (added for color), lactic culture.*

### Nutrition Facts

Serving Size: 2 Tbsp (30g)  
Serving per Container N/A

Amount per Serving	
Calories 60	Calories from Fat 50
% Daily Value	
<b>Total fat</b> 5g	8%
Saturated fat 4.5g	23%
Trans fat 0g	
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b> 75mg	3%
<b>Total Carbohydrate</b> 2g	1%
Dietary Fiber 0g	0%
Sugars 1g	
<b>Protein</b> 1g	
Vitamin A 0%	Vitamin C 0%
Calcium 4%	Iron 0%

