

# Gum Technology

Hydrocolloids & Stabilizing Systems

## Delicious Low Fat Dill Dip

Try Coyote Brand Dairy Fat Replacer using Gum Technology's delicious low fat dill dip formula. Coyote Brand Dairy Fat Replacer contains cellulose gel, konjac, sodium alginate, and xanthan. The alginate reacts with the calcium present in milk to form a gel network. The cellulose gel and the xanthan help introduce air to create a rich and creamy product with excellent overrun.

Ingredients	%
Low Fat Sour Cream	50.00
Low Fat Buttermilk	46.00
Onion Flakes	1.40
Coyote Brand Dairy Fat Replacer*	0.80
Salt	0.70
Dried Dill Weed	0.50
Dried Parsley	0.50
Medium Grind Black Pepper	0.10

## Procedure

1. Using high shear, mix together the low fat buttermilk and the Coyote Brand Dairy Fat Replacer until thick (about 30 seconds).
2. Combine the buttermilk solution and the low fat sour cream.
3. Combine the onion flakes, salt, dried dill weed, dried parsley, and black pepper.
4. Stir the spice blend into the sour cream mixture.
5. Allow to rest refrigerated for at least one hour.

\*For a thinner consistency, reduce the percentage of gums and compensate with more buttermilk.

Nutrition Facts	
Serving Size 50g (approx. 3 tbsp.)	
Calories	44
Fat	2g
Saturated fat	1g
Cholesterol	2.3mg
Sodium	190mg
Total Carbohydrate	5g
Fiber	0.7g
Sugar	3g
Protein	1.8g
Calcium	86mg
Potassium	62mg



# Low Fat Dill Dip



**Coyote Brand Dairy Fat Replacer**

Reduce Syneresis

Adds Mouthfeel

Gums are Good.



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