



NEW!

Versatile, Bold, Essential A MUST-HAVE FOR EVERY MENU!

Salad Dressing & Seasoning Mixes





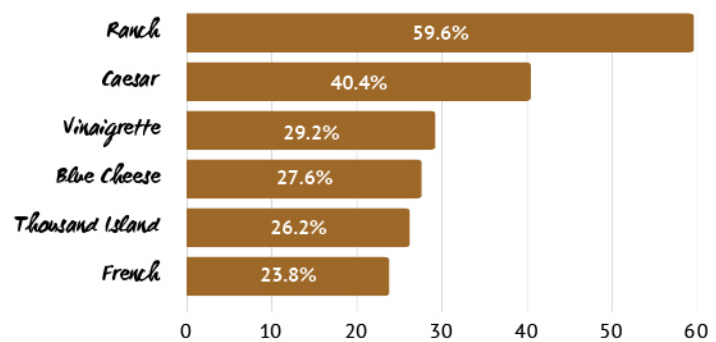
MORE CHOICES, MORE SALES

Consumers Seek Options on the Menu.



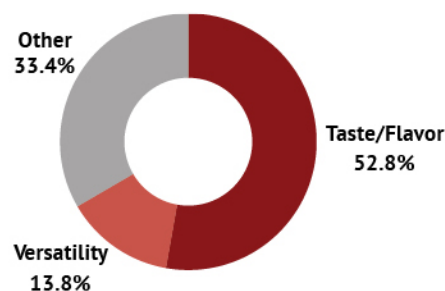
GIVE THE PEOPLE WHAT THEY WANT.

When asked what dressings flavors customers have ordered in the last 6 months we can see customers tastes are changing.



SOURCE: Sight-X, January 2024

Consumers are increasingly looking for dressings beyond Ranch!



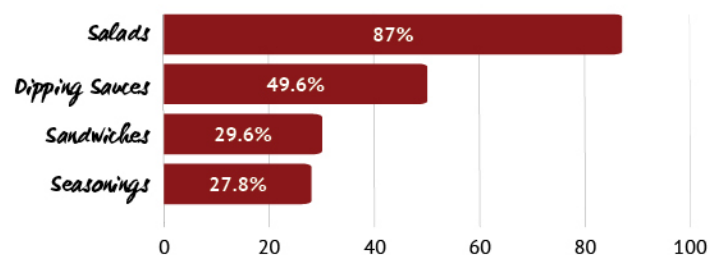
FLAVOR IS STILL ON TOP BUT VERSATILITY IS GAINING TRACTION.

SOURCE: Sight-X, January 2024



SALAD DRESSINGS ARE NOT JUST FOR SALADS!

Restaurants are doing more with less and salad dressings are an ideal tool.



SOURCE: Sight-X, January 2024

Variety WITHOUT THE HASSLE.

With just one mix, you can craft an array of flavorful dressings, dips, sauces, and mixins—giving you endless ways to elevate your menu.

FOR SALADS

Elevate any salad with the bold, tangy kick of blue cheese flavor.



FOR AIOLI

Add a rich, tangy twist to burgers, sandwiches, and fries.



FOR DIPS

A creamy, crave-worthy dip perfect for wings, veggies, and more.



One bag does it all.

FOR FLAVOR MIXINS

Blend into mashed potatoes for a creamy, flavorful boost.



Versatility • Fresh Taste • No Preservatives* • No Artificial Colors • No Artificial Flavors**

*Except Blue Cheese V403-JE190

**Except Ranch V400-JA190

VERSATILITY IS *Delicious*



EXPERIMENTAL

- 51% of diners are looking for something **new** when ordering from a restaurant most or all of the time.
- 54.83% of respondents expressing interest in flavored Ranch options, Buffalo Ranch or Green Goddess Ranch, on restaurant menus.

SOURCE: Mintel, Spring/Summer Flavors and Ingredients on the Menu - US - 2024, June 30, 2024



APPETIZERS

- 45% of guests are more likely to try new flavors when ordering small plates than entrees.
- Small plates and appetizers naturally encourage culinary exploration.
- Consumers **prioritize taste and freshness** in their dining experiences, with a very strong interest in Flavored Ranch Dressing on the menu.



DIPPING SAUCES

- 1/3 of consumers feel restaurants should offer a larger variety of dipping sauces.
- Operators can refresh the flavor landscape with creative dipping sauces.



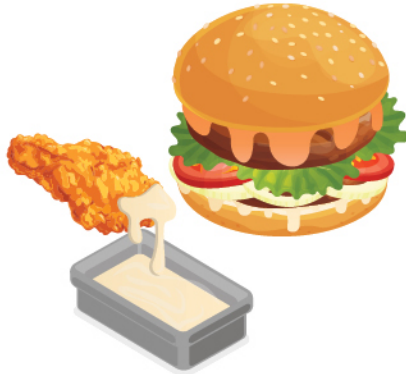
Advantages

1

GREAT TASTE

Better on the Menu

- Authentic taste
- Flavor consistency
- Complex flavors with well-rounded flavor notes



2

VERSATILITY

Better in the Kitchen

- Countless menuing options
- No artificial colors/
No artificial flavors**
- Gluten free



3

PROFITABILITY

A More Lucrative Offering

- Higher yield with more servings per case than RTU
- Less waste than RTU



**Except Ranch V400-JA190

5 New Mixes, ENDLESS POSSIBILITIES!

61% of operations prioritize unique flavor varieties in salad dressings & seasonings over price, making it the top consideration. Our latest additions are designed to delight and elevate every dish!

SOURCE: Sight-X, January 2024

BLUE CHEESE SEASONING MIX

A complex and earthy flavor that adds heart to your menu.



Applications:

- Dipping sauce for appetizers
- Aioli sauces
- Seasonings for potatoes/vegetables
- Sauce for breaded chicken sandwich builds

ITALIAN SEASONING MIX

An all purpose flavor that offers a bright and herbaceous savory kick.



Applications:

- Seasonings
- Marinade for meats
- Flavoring for dough/breads
- Viniagrette or creamy options
- Compound butter

FRENCH SEASONING MIX

A versatile blend of sweet, tangy and savory flavors.



Applications:

- Burger Sauce
- Sweet French for salads/sauces
- Russian dressing
- Sweet and sour sauce
- Adding flavor to sloppy joes

RANCH SEASONING MIX

A fan favorite you can incorporate across the menu.



Applications:

- Seasoning for mashed potatoes
- Sauce on pizzas and flatbreads
- Aioli for sandwiches
- Seasoning for meats
- Topping for Ranch fries

CAESAR SEASONING MIX

A smooth, garlic flavor perfect for enhancing across your menu.



Applications:

- Dipping sauces
- Aioli sauces
- Seasonings for potatoes/vegetables
- Brightening up minestrone soup
- Vinaigrette or creamy options



WE MAKE IT EASIER to switch.

Culinary
& Recipe
Support

All you need is a 2 gallon bucket and a whisk to get started, which we provide.
We also offer resources to aid in preparation and menu versatility.

2 gallon bucket and whisk



Resources for menu versatility

RECIPE GUIDES



VIDEO LIBRARY OF RECIPES



Foothill Farms® Dressing & Seasoning Mixes	KPFG Code	Pack Size	Case UPC	DOT Foods Code	Case Weight (LBS)	Case Cube	Pallet Count	Servings Per Case	Servings Per Bag	Serving Size (Prepared)	Case Yield in Fluid Ounces	Gluten Free	No Artificial Colors	No Artificial Flavors
Ranch Dressing & Seasoning Mix	V400-JA190	18/3.2 oz	10072058001015	436358	4.0	0.26	200	2304	128	2 Tbsp	128	x	x	
Ranch Dressing & Seasoning Mix - No MSG	V402-JA190	18/3.2 oz	10072058001404	436367	4.0	0.26	200	2304	128	2 Tbsp	128	x	x	x
Blue Cheese Dressing & Seasoning Mix - With Other Natural Flavor	V403-JE190	18/3/4 oz	10072058001506	436370	4.33	0.26	200	2466	137	2 Tbsp	128	x	x	x
French Dressing & Seasoning Mix	FHFDR010001	12/11.3 oz	10072058636088	792359	9.43	0.4	16x7	1656	138	2 Tbsp	128	x	x	x
Caesar Dressing & Seasoning Mix	FHFDR010002	12/25 oz	10072058636132	792357	20.25	0.7	16x4	1752	146	2 Tbsp	128	x	x	x
Italian Salad Dressing & Seasoning Mix	FHFDR010003	12/8 oz	10072058636149	792358	6.45	0.26	20x10	1668	139	2 Tbsp	136	x	x	x
Foothill Farms® Mixing Bucket	2PKG001348													
Foothill Farms® Mixing Bucket Lid	2PKG001351													
16" Wire Whisk	2PKG001352													
Foothill Farms® Mixing Kit (2 Gallon Bucket), Lid, Whisk	FHFDR010000													

NEXT STEPS

Checkout the versatility of Foothill Farms® products.



Try a Free Sample!

For more about Foothill Farms® Products recipes and resources visit <https://bit.ly/4hZ3qhw>

KENT
Precision Foods Group

© 2025 Kent Precision Foods Group, Inc. Foothill Farms® is a registered trademark of Kent Precision Foods Group, Inc.
FHFDRRESSING2025

