

2 minutes application break

Salad dressings

Facts

Origin Ancient civilizations
Dates back Ancient civilizations
Ingredients Oil, vinegar, and various herbs, spices, and flavorings

Enhancing the flavor and texture of salads and other dishes.

MixSing Process



Design

Shear	CFD simulations confirms $>200,000 \text{ s}^{-1}$
Design	According to European legislation and CE marked
Hygiene	Complying with EHEDG guidelines
Viscosity	Up to 75,000 cP
Accessories	Vacuum system, scrape agitator
Materials	Stainless steel: AISI 316L. All materials: EC 1935

Insight

Salad dressings are sauces or condiments used to add flavour and texture to salads. They are typically made from a combination of oil, vinegar or lemon juice, and various herbs and spices. Salad dressings have been used for centuries to enhance salads' flavour and make them more palatable.

The history of salad dressings can be traced back to ancient civilizations, such as the Greeks and Romans, who used simple dressings made from olive oil, vinegar, and herbs. In the Middle Ages, salad dressings were made with various ingredients, including wine, honey, and mustard.

In the 19th century, salad dressings became more complex, adding ingredients such as cream, eggs, and anchovies. French cuisine, in particular, played a significant role in developing salad dressings, creating vinaigrettes, a dressing made from oil and vinegar, which is still widely used today.

In the early 20th century, the first commercial salad dressings were introduced in the United States. These dressings were typically made with oil, vinegar, and various herbs and spices and sold in bottles. The most popular salad dressings then were Thousand Island and French.

During the mid-20th century, salad dressings became increasingly popular and widely available. These dressings were typically made with oil, vinegar or lemon juice, and various herbs and spices. Many new salad dressings, such as ranch, blue cheese, and Italian dressings, were developed.

Today, salad dressings are widely available in many different varieties and are used to enhance the flavour of a wide variety of salads and other dishes. Some popular salad dressings include vinaigrette, ranch, Caesar, blue cheese, and Thousand Island.