


Blue Cheese Dressings

Blue cheese dressing combines mayonnaise, sour cream or buttermilk, and blue cheese for a rich, tangy, and bold flavor. The major categorizations are based on particulate size and whether the product is refrigerated or shelf-stable.

BLUE CHEESE VARIETIES:

			
Chunky	Creamy	Thick	New York Style
Includes large pieces of blue cheese within the dressing	Blue cheese is blended in to create a smooth, creamy texture	Higher amount of mayonnaise and/or sour cream, along with blue cheese	Blue cheese is blended into the base and also added in varying particulate sizes

APPLICATIONS:



PROMINENT FLAVORS:

