



**1STEP
PICKLE®**

**READY-MADE
PICKLING MIX**

4 EASY MIXES

For a Tangy Menu Upgrade

Easy to
Prepare

Effortless
Versatility

Made from
Scratch Taste

Shelf Stable
12 Months*



**CHERRY HABANERO
FLAVORED**

With Other Natural Flavor

Ready-Made Pickling Mix | F551-B3700

Ingredients: Water, White Distilled Vinegar, Salt, Contains 2% Or Less Of Each Of The Following: Sugar, Dehydrated Vegetables (Red Bell Pepper, Garlic), Natural Flavor, Malic Acid, Spice Extractive.

Qty: 1 gallon jug



BREAD & BUTTER

Ready-Made Pickling Mix | F552-B3700

Ingredients: White Distilled Vinegar, Sugar, Water, Salt, Contains 2% Or Less Of Each Of The Following: Spice (Includes Mustard Seed, Celery Seed), Dehydrated Onion, Maltodextrin, Spice Extractives (Includes Turmeric Extract), Citric Acid.

Qty: 1 gallon jug



KOSHER DILL

Ready-Made Pickling Mix | F550-B3700

Ingredients: Water, White Distilled Vinegar, Salt, Maltodextrin, Contains 2% Or Less Of Each Of The Following: Dehydrated Garlic, Spice (Includes Mustard Seed), Spice Extractives (Includes Turmeric Extract), Citric Acid.

Qty: 1 gallon jug



**SPICY GARLIC
FLAVORED**

With Other Natural Flavor

Ready-Made Pickling Mix | F553-B3700

Ingredients: Water, White Distilled Vinegar, Salt, Contains 2% Or Less Of Each Of The Following: Dehydrated Vegetables (Garlic, Jalapeno Pepper), Spice (Includes Mustard Seed), Natural Flavor, Spice Extractives (Includes Turmeric Extract), Garlic Extract, Citric Acid.

Qty: 1 gallon jug

Nutrition Facts	
About 223 servings per container	
Serving size	1 Tbsp (15mL)
Amount per serving	
Calories	0
	% Daily Value
Total Fat 0g	0%
Sodium 530mg	23%
Total Carbohydrate 0g	0%
Protein 0g	
Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, total sugars, added sugars, vitamin D, calcium, iron and potassium.	

Nutrition Facts	
About 219 servings per container	
Serving size	1 Tbsp (15mL)
Amount per serving	
Calories	20
	% Daily Value
Total Fat 0g	0%
Sodium 240mg	10%
Total Carbohydrate 5g	2%
Total Sugars 5g	
Includes 5g Added Sugars	10%
Protein 0g	
Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, total sugars, added sugars, vitamin D, calcium, iron and potassium.	

Nutrition Facts	
About 226 servings per container	
Serving size	1 Tbsp (15mL)
Amount per serving	
Calories	5
	% Daily Value
Total Fat 0g	0%
Sodium 360mg	16%
Total Carbohydrate 1g	0%
Protein 0g	
Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, total sugars, added sugars, vitamin D, calcium, iron and potassium.	

Nutrition Facts	
About 226 servings per container	
Serving size	1 Tbsp (15mL)
Amount per serving	
Calories	0
	% Daily Value
Total Fat 0g	0%
Sodium 560mg	24%
Total Carbohydrate 0g	0%
Protein 0g	
Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, total sugars, added sugars, vitamin D, calcium, iron and potassium.	

FIND MORE INFO & RECIPES AT [FOOTHILLFARMS.COM](https://www.foothillfarms.com)
CONTACT US AT 800.442.5242 OR [FOOTHILLFARMS.COM/CONTACT](https://www.foothillfarms.com/contact)

*When stored unopened in a cool, dry place.
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**Foothill
FARMS®**

**1STEP
PICKLE®**

**READY-MADE
PICKLING MIX**

**POUR.
CHILL.
YUM.**

Pickling made easy.



THE GLOBAL
PICKLING MARKET
PROJECTED TO
REGISTER A CAGR OF
+3.4%
OVER THE NEXT
4 YEARS

Source: ReportLinker.com,
Mordor Intelligence LLP,
January 2021



- One Jug -

1STEP PICKLE®

POUR OVER FRESH VEGGIES
MAKES 1 GALLON

253M

AMERICANS ARE
PREDICTED TO
CONSUME PICKLES
A YEAR BY 2024

Source: U.S. Census data and Simmons
National Consumer Survey
statista.com



START WITH 1 JUG OF OUR READY-MADE PICKLING MIX AND
discover all the pickling possibilities

PICKLING HAS NEVER BEEN EASIER. Add one jug to prepared veggies for endless possibilities. From appetizers and sandwiches to charcuterie boards and epic Bloody Mary bars, pickles and pickled veggies upgrade basic dishes with spice and tang giving your customers tasty options to customize their meals.

Basic 1 STEP PICKLE® RECIPE

- PREPARE and PROCESS pail and lid.
- WASH cucumbers and drain. Cut 1/16-inch slice off blossom end and discard. Cut cucumbers into spears or slices, and pack tightly in Pail. WHOLE CUCUMBERS ARE NOT RECOMMENDED.
- SHAKE & POUR Ready-Made Pickling Mix directly over veggies, leaving 1/2-inch headspace. Secure the lid.
- REFRIGERATE pail immediately. For best results, keep refrigerated for at least 8 hours before consuming. Keep prepared product refrigerated and consume within 1 week.

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