



4 EASY MIXES

For a Tangy Menu Upgrade

1STEP PICKLE

READY-MADE PICKLING MIX

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

Nutrition Facts

About 223 servings per container
Serving size 1 Tbsp (15mL)

Amount per serving	
Calories	0
<small>% Daily Value</small>	
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.



BREAD & BUTTER

Ready-Made Pickling Mix | F550-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

Nutrition Facts

About 219 servings per container
Serving size 1 Tbsp (15mL)

Amount per serving	
Calories	20
<small>% Daily Value</small>	
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.



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

Nutrition Facts

About 226 servings per container
Serving size 1 Tbsp (15mL)

Amount per serving	
Calories	5
<small>% Daily Value</small>	
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.



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 226 servings per container
Serving size 1 Tbsp (15mL)

Amount per serving	
Calories	0
<small>% Daily Value</small>	
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.



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



FIND MORE INFO & RECIPES AT FOOTHILLFARMS.COM
CONTACT US AT 800.442.5242 OR FOOTHILLFARMS.COM/CONTACT

*When stored unopened in a cool, dry place.

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FHFSS_1Step_2021



- One Jug - 1 STEP PICKLE®

POUR OVER FRESH VEGGIES
MAKES 1 GALLON

253 M
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.



- 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.

**Basic
1 STEP
PICKLE®
RECIPE**

FOOTHILLFARMS.COM