



## Smooth Surface Treatment Healthy Salad Dressing PP Bottle 500ml Capacity

Our Product Introduction

### Basic Information

- Brand Name: arkhum
- Model Number: Salad dressing



### Product Specification

- Capacity: 500ml
- Color: Transparent
- Logo: Customized
- MOQ: 3000pcs
- Material: PP
- Packaging: Carton
- Printing: Silk Screen
- Product Name: Salad Dressing + PP Bottle
- Sealing Type: Screw Cap
- Shape: Round
- Size: 10\*10\*20cm
- Surface Treatment: Smooth
- Usage: Salad Dressing
- Weight: 370g
- Highlight: Smooth Surface Treatment healthy salad

for more products please visit us on [arkhum.com](http://arkhum.com)

## Product Description

Salad dressing is a sauce used for seasoning and flavor enhancement. It is usually used to prepare salads and can also be used to drizzle on vegetables, fruits or meat to enhance the taste and taste. Salad dressings can come in various flavors and types. In order to meet different tastes and nutritional needs, there are many salad dressings with different materials, preparation methods and flavors on the market.

Generally speaking, the most basic materials of salad dressing are cooking oil, seasoning and vinegar or lemon juice. The edible oil can be olive oil, rapeseed oil, peanut oil, etc., and the seasoning can be black pepper, salt, chili powder or spices, etc. In addition, various vegetables, fruits, nuts or seeds can be added to the salad dressing ingredients according to personal taste and health needs, such as cucumbers, tomatoes, carrots, mushrooms, onions, gooseberries, pomegranates, almonds, sesame seeds, etc. .

When making salad dressing, you need to mix all the ingredients evenly. You can use tools such as a mixer or egg whisk to mix the ingredients together. However, it should be noted that some ingredients need to be processed in advance before being added to the salad dressing, such as cutting green onions, onions, ginger, etc. into small pieces, filtering the lemon juice to remove the residue, etc. In addition, you also need to pay attention to the balance of acidity and sweetness. Usually salad dressings with higher acidity need to add an appropriate amount of sugar or honey to enhance the sweetness, which can make the salad dressing more delicious.

product name	Salad dressing + PP bottle
Specification	370g



**ARKHUM** health Arkhum (Tianjin) Health Technology Co., Ltd.



[market@arkhum.com](mailto:market@arkhum.com)



[arkhum.com](http://arkhum.com)

No. 3119, Bohai 40th Road, Lingang Economic Zone, Binhai New District, Tianjin