

STABILISING SYSTEMS VIDOGUM

Application Sheet VIDOGUM KX22 F001 "Standard Ketchup"

Recipe

Water	42.00%
Spirit Vinegar 10% Acid	13.00%
Sugar	17.00%
Dextrose	2.00%
VIDOGUM KX22 F001	2.00%
Salt	2.00%
Tomato Puree 28% Hot break	22.00%
Total	100.00%

Technology/Process

- Measure water at room temperature
- Add sugar, dextrose, salt and VIDOGUM KX22 F001
- Homogenise at medium speed at room temperature until all is properly dissolved in water
- Add tomato puree and vinegar
- Homogenise for 2 minutes
- Heat up to 85°C (preferable by direct steam injection) within 2 minutes at reduced speed
- Pasteurise at 85°C for 100 seconds
- Hot filling at a minimum temperature of 80°C

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