

REDUCED-SUGAR KETCHUP

NUTRAVA® Citrus Fiber provides great possibilities to reduce sugar while maintaining an excellent sensory profile. NUTRAVA® Citrus Fiber provides great flexibility and superior moisture retention, ensuring high product quality over shelf life.



NUTRITION FACTS	
Sugar/carbohydrate	12%
Salt	1.6%

INGREDIENTS

Water, Tomato Concentrate, Sugar, Vinegar, Salt, Citrus Fiber, Potassium Sorbate (optional).

PROCESS

- Disperse NUTRAVA® Citrus Fiber into the water and transfer to mixing chamber.
- Run the mixer at high speed to activate NUTRAVA® Citrus Fiber.
- Add tomato paste concentrate, sugar, salt, while mixing.
- Add vinegar to reach the desired pH value, while mixing.
- Heat to desired temperature to pasteurize the product.
- Fill into suitable containers.
- Store cold or ambient.

Processing Notes

The use level of NUTRAVA® Citrus Fiber should be adjusted according to the shear applied and the desired texture. To a certain degree, adjustment of the use level can compensate for less activation (shear and time) during processing and provide similar functionality.

ORDER OF ADDITION	INGREDIENTS	%
A	Water	Add to 100%
	NUTRAVA® Citrus Fiber	1.0 – 1.2
B	Tomato paste concentrate	27.0
	Sugar	12.0
	Salt	1.60
C	Vinegar, 10% acidity	2.20
	Potassium sorbate	Optional
	Total	100%

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