



## SAVORY APPLICATION FORMULA

### -KETCHUP BASE-

INGREDIENTS	AMOUNT
Water	360 g
Tomato Paste 28%	290 g
White Wine Vinegar 8%	120 g
Glucose Syrup (70° Brix)	100 g
Sugar	90 g
Salt	20 g
Stabiliser System (E1442-starch-E440)	20 g
Flavor	q/s
<b>TOTAL</b>	<b>1000 g</b>

Firmenich

#### PROCESS

- . Mix the sugar, the salt and the stabiliser system
- . In a Vorwerk or a saucepan, put the glucose syrup and the water.
- . Heat slightly to obtain an homogeneous mix.
- . Add the dry blend.
- . Add tomato paste, vinegar. Heat to 90°C for 5 minutes.
- . Cool down and keep in a cool place (+6°C).
- . Add flavour.

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