

# Ketchup

Sugar reduced



## Recipe

Ingredients	Supplier	Quantity	
1 Water	–	190.0 g	38.0 %
2 Tomato concentrate (double)	ja!	169.0 g	33.8 %
3 Vinegar 6 %	Surig	48.5 g	9.7 %
4 Sugar	Südzucker	38.0 g	7.6 %
5 <b>ERYLITE®</b>	<b>Jungbunzlauer</b>	38.0 g	7.6 %
6 Native starch	Dr. Oetker	9.9 g	1.98 %
7 <b>sub4salt® (N1000)</b>	<b>Jungbunzlauer</b>	3.5 g	0.7 %
8 Spice mix (Type mild 700604)	Lay Gewürze	2.0 g	0.4 %
9 <b>Xanthan Gum (Type FN)</b>	<b>Jungbunzlauer</b>	0.5 g	0.1 %
10 Benzoate	Sodium Benzoate Powder	0.5 g	0.1 %
11 <b>Tara Gum (MoliGum)</b>	<b>Molinos Asociados SAC</b>	0.1 g	0.02 %
Sum		500 g	100.0 %

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## Directions

- 1 Combine all ingredients in Thermomix
- 2 Mix them for 30 sec on level 4
- 3 Then heat up to 100 °C for 10 min at level 1
- 4 Let it cool down to approx. 50 °C
- 5 Filling of warm product and cooling down

## Nutrition Information

per 100 g finished product

Energy	67.9 kcal
Fat	0.09 g
Carbohydrate	26.7 g
	of which sugars 13.7 g
Protein	0.77 g
Sodium	470.1 mg



## Nutrition Claims

Sugar and energy reduced

The information contained herein is meant to demonstrate how our products can be used. This formulation has been subjected to limited stability tests and has been shown to perform well. The given data are suggestions without any guarantee aimed to support customers' development.

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**Jungbunzlauer**

*From nature  
to ingredients®*

# Synergistic application Xanthan Gum & Tara Gum

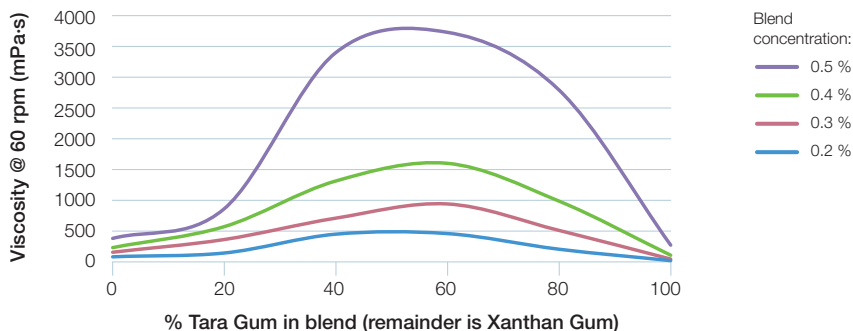
As one of the leading manufacturers of xanthan gum, Jungbunzlauer supplies the world markets with sustainably produced xanthan gum from their ultra-modern facility in Austria. Jungbunzlauer xanthan gum has proven performance in a broad range of applications that include food, pharmaceutical, personal care, industrial and oil field uses.

An important feature of xanthan gum is its ability to form synergistic combinations with select hydrocolloids. By exploiting this capacity of xanthan gum, highly synergistic blends can be obtained when combining xanthan gum with tara gum.

Tara gum is a food thickener that is often used in combination with other hydrocolloids in food products that include ice cream, pudding, mousse and other desserts. It is supplied as a free flowing powder of low colour and odour that is derived from pods of the *Caesalpinia spinosa* plant. An aqueous solution of tara gum is less viscous than the same concentration of a solution of guar gum; however, it is more viscous than a solution of locust bean gum.

Combinations of xanthan gum and tara gum produce solutions whose viscosities are more than additive beyond the normal calculated viscosity of each of them. In a combined concentration above 1 %, a 1:1 blend of xanthan to tara, yields a structured gel. By taking advantage of this unique synergy, the formulator is able to decrease the overall concentration of thickening ingredients thereby effectively reducing costs without compromising performance.

## Tara Gum and Xanthan Gum Blends viscosity in standardised tap water



Jungbunzlauer was conducting the application test with “MOLI GUM” from a Peruvian company “Molinos Asociados”.

Xanthan gum (E415) and tara gum (E417) are approved as food ingredient and food additive within the Codex Alimentarius Commission (Codex) system.