

Sweet chili sauce

Sodium and sugar reduced



Ingredients	Supplier	Quantity	
BASICS			
1 Sugar		20.00 %	400.00 g
2 ERYLITE®	Jungbunzlauer	9.50 %	190.00 g
3 sub4salt®	Jungbunzlauer	3.32 %	66.40 g
4 Xanthan Gum FNCS	Jungbunzlauer	0.60 %	12.00 g
5 Sucralose	Tate & Lyle	0.01 %	0.20 g
6 Demin. water		52.44 %	1048.80 g
7 Spirit vinegar (5 %)	Aro	12.50 %	250.00 g
8 Potassium Sorbate (10 %)		1.00 %	20.00 g
9 Gluconic Acid (50 %)	Jungbunzlauer	0.63 %	12.60 g
Total		100 %	2000 g
SPICES AND ADDITIVES			
1 Fresh red chili		14.00 %	280.00 g
2 Fresh garlic		3.00 %	60.00 g

Jungbunzlauer

*From nature
to ingredients®*

Directions

- 1 Blend dry ingredients
- 2 Add liquid ingredients into vessel
- 3 Blend by stirring
- 4 Sprinkle in dry ingredients into vessel
- 5 Blend with higher shear
- 6 Adjust to pH 3.5 with gluconic acid (50 %)
- 7 Slow down stirring speed
- 8 Add chopped chilis and garlic
- 9 Heat up to 85 °C (185 °F) within 30 min while stirring
- 10 Fill hot into containers

Nutrition Information

	per 100 g	per serving size (20 g)
Energy	92.08 kcal / 385.26 kJ	18.42 kcal / 77.05 kJ
Protein	0.50 g	0.10 g
Carbohydrates	42.86 g	8.57 g
of which sugars	21.01 g	4.20 g
of which polyols	9.50 g	1.90 g
Fat	0.06 g	0.01 g
Fibres	0.57 g	0.11 g
Salt	2.69 g	0.53 g
Sodium	1057 mg	208 mg

Nutrition Claims

Sodium reduced
Sugar reduced
Vegan



Headquarters **Jungbunzlauer Suisse AG** · CH-4002 Basel · Switzerland · Phone +41-61-2955 100
For further information please contact: headquarters@jungbunzlauer.com

www.jungbunzlauer.com