

Balsamic dressing emulsion

Sugar and sodium reduced



Ingredients	Quantity	
	Standard	Sugar and sodium red.
1 Balsamic vinegar	30.00 %	30.00 %
2 Sugar	12.00 %	8.00 %
3 ERYLITE®		8.00 %
4 Spirit vinegar (5 % acid)	10.00 %	10.00 %
5 Olive oil extra virgin	10.00 %	10.00 %
6 Salt	2.50 %	
7 sub4salt®		2.85 %
8 Xanthan Gum FN	0.25 %	0.25 %
9 Demin. water	35.25 %	30.90 %
Total	100 %	100 %

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Directions

Process with BECOMIX Laboratory Homogenizer Type RW 15 CD

- 1 Blend dry ingredients
- 2 Add liquid ingredients into vessel
- 3 Blend by pumping (left) at app. 10 m/s for 2 minutes
- 4 Sprinkle dry ingredients into vessel
- 5 Close vessel while pumping at 10 m/s and agitation at 1 m/s for 2 min
- 6 Homogenise at 12 m/s for 1 min while agitating at 1 m/s
- 7 Deaeration under vacuum at 0.5 bar

Nutrition Information

	Standard	Sugar and sodium reduced
Energy	161.76 kcal / 674 kJ	145.76 kcal / 607 kJ
Protein	0.01 g	0.01 g
Carbohydrates	15.76 g	19.76 g
of which sugars	15.60 g	11.60 g
of which polyols	0.00 g	8.00 g
Fat	9.10 g	9.10 g
Salt	2.49 g	1.83 g
Sodium	979 mg	719 mg

Nutrition Claims

Sodium reduced

Sugar reduced

Vegan



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Document revised in January 2025 by SALT Minerals GmbH. Original version was issued by Jungbunzlauer International AG. For further inquiries, please contact: info@salt-minerals.com. 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.