

Ketchup

Sugar reduced



Recipe

Ingredients	Quantity	
	g	%
1 Water	190.0 g	38.0 %
2 Tomato concentrate (double)	169.0 g	33.8 %
3 Vinegar 6 %	48.5 g	9.7 %
4 Sugar	38.0 g	7.6 %
5 ERYLITE®	38.0 g	7.6 %
6 Native starch	9.9 g	1.98 %
7 sub4salt® (N1000)	3.5 g	0.7 %
8 Spice mix (Type mild 700604)	2.0 g	0.4 %
9 Xanthan Gum (Type FN)	0.5 g	0.1 %
10 Benzoate	0.5 g	0.1 %
11 Tara Gum (MoliGum)	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 100g of end product
Energy		67.9 kcal
Protein		0.77 g
Carbohydrates		26.7 g
	of which sugars	13.7 g
Fat		0.09 g
Sodium		470.1 mg

Nutrition Claims

Sugar and energy reduced



SALT Minerals GmbH · DE-34497 Korbach · Germany · Phone +49 5631 50612-00

For further information please contact: info@salt-minerals.com

www.salt-minerals.com

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Synergistic application Xanthan Gum & Tara Gum

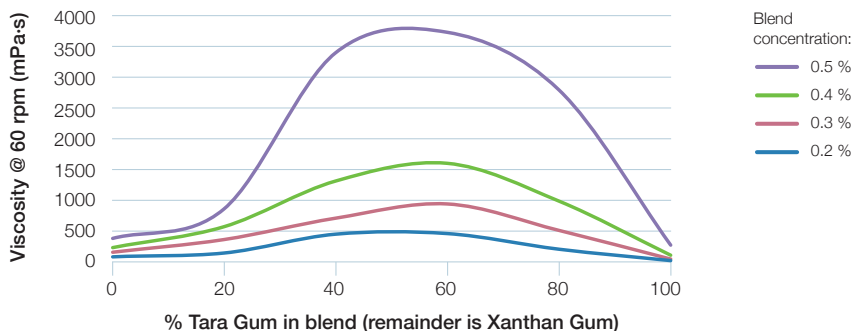
As one of the leading manufacturers of xanthan gum, SALT Minerals supplies the world markets with sustainably produced xanthan gum from their ultra-modern facility in Germany. SALT Minerals xanthan gum has proven performance in a broad range of applications that include food, pharmaceutical, personal 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



SALT Minerals 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.

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