

Herbal dressing

Sugar and sodium reduced



Ingredients	Quantity	
	Standard	Sugar and sodium red.
1 Spirit vinegar (5 % acid)	12.50 %	12.50 %
2 Sugar	9.50 %	5.90 %
3 ERYLITE®		5.80 %
4 Sucralose		0.006 %
5 Herbs	4.00 %	4.00 %
6 Salt	2.00 %	
7 sub4salt®		2.34 %
8 Xanthan Gum FNCS	0.20 %	0.20 %
9 Trisodium Citrate	0.04 %	
10 Sodium Lactate (60 %)		0.36 %
11 Potassium Sorbate (10 % solution)	1.00 %	1.00 %
12 Demin. water	70.76 %	67.894 %
Total	100 %	100 %

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Directions

- 1 Add liquid ingredients into vessel
- 2 Blend by stirring
- 3 Blend dry ingredients and sprinkle into vessel
- 4 Blend with higher shear
- 5 Adjust to pH 3.5
- 6 Heat up to 85 °C (185 °F) within 15 min while stirring at lower speed
- 7 Deaeration under vacuum
- 8 Fill hot into containers



Nutrition Information

	Standard	Sugar and sodium reduced
Energy	39.77 kcal / 163 kJ	27.69 kcal / 113 kJ
Protein	0.69 g	0.69 g
Carbohydrates	11.04 g	13.24 g
of which sugars	10.62 g	7.02 g
of which polyols	0.00 g	5.80 g
Fat	0.08 g	0.08 g
Fibres	1.18 g	1.18 g
Salt	2.00 g	1.50 g
Sodium	786 mg	590 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.