

Sweet chili sauce

Sodium and sugar reduced



Ingredients	Quantity	
BASICS		
1 Sugar	20.00 %	400.00 g
2 ERYLITE®	9.50 %	190.00 g
3 sub4salt®	3.32 %	66.40 g
4 Xanthan Gum FNCS	0.60 %	12.00 g
5 Sucralose	0.01 %	0.20 g
6 Demin. water	52.44 %	1048.80 g
7 Spirit vinegar (5 %)	12.50 %	250.00 g
8 Potassium Sorbate (10 %)	1.00 %	20.00 g
9 Gluconic Acid (50 %)	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

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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



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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.