

RANGE VIN'MISCEO

Dressing sauces & French fries



>>DRESSING SAUCES



THANKS TO OUR TECHNOLOGY, WE HAVE CREATED A WIDE RANGE OF DRESSING SAUCES. THESE INGREDIENTS CAN BE USED WITH OUR SOLUTIONS VIN'MAYO ECO (MAYONNAISE BASE) OR VIN'CHUP (KETCHUP BASE) FOR A QUICK RESULT.



CLASSIC SAUCES
MIX SAUCE BARBECUE
MIX SAUCE BEARNAISE
MIX SAUCE BURGER
MIX SAUCE PEPPER
MIX SAUCE FRENCH FRIES
MIX SAUCE STEAK ONION
MIX SAUCE TARTARE
VIN'BECHAMEL

ORIGINAL SAUCES
MIX SAUCE GARLIC
MIX SAUCE ALGERIAN
MIX SAUCE AMERICAN
MIX SAUCE ANDALUSIAN
MIX SAUCE HANNIBALE
MIX SAUCE KEBAB
MIX SAUCE KENTUCKY
MIX SAUCE PINK BURGER
MIX SAUCE SAMOURAI



APPLICATIVE RECIPES

CLASSIC SAUCES

MIX SAUCE BARBECUE	
MIX SAUCE	5%
VIN'CHUP	95%
1 KG OF PREMIX = 20 KG OF END PRODUCT	

MIX SAUCES BEARNAISE, BURGER, PEPPER	
MIX SAUCE	5%
VIN'MAYO ECO	95%
1 KG OF PREMIX = 20 KG OF END PRODUCT	

MIX SAUCE STEAK ONION	
MIX SAUCE	6%
VIN'MAYO ECO	94%
1 KG OF PREMIX = 16.6 KG OF END PRODUCT	

MIX SAUCES FRENCH FRIES, TARTARE	
MIX SAUCE	10-20%
VIN'MAYO ECO	80-90%
1 KG OF PREMIX = 5-10 KG OF END PRODUCT	

VIN'BECHAMEL	
VIN'BECHAMEL (PXS046)	26.83%
WATER	69.84%
VEGETABLE OIL	2.17%
SALT*	0.90%
WHITE PEPPER powder	0.10%
PRESERVATIVE	0.16%
1 KG OF PREMIX = 3.7 KG OF END PRODUCT	

* VINPAI also offers **salt reduction** solutions which can be used into food preparations.

ORIGINAL SAUCES

MIX SAUCE GARLIC	
MIX SAUCE GARLIC	5%
VIN'MAYO ECO	95%
1 KG OF PREMIX = 20 KG OF END PRODUCT	

MIX SAUCE ALGERIAN	
MIX SAUCE	6%
VIN'MAYO ECO	94%
1 KG OF PREMIX = 16.6 KG OF END PRODUCT	

MIX SAUCES AMERICAN, ANDALUSIAN, KEBAB, PINK BURGER, SAMOURAI	
MIX SAUCE	10-20%
VIN'MAYO ECO	80-90%
1 KG OF PREMIX = 5-10 KG OF END PRODUCT	

MIX SAUCE HANNIBALE	
MIX SAUCE	10%
VIN'MAYO ECO	90%
1 KG OF PREMIX = 10 KG OF END PRODUCT	

MIX SAUCE KENTUCKY	
MIX SAUCE KENTUCKY (PXS051)	35,50%
EAU	64,50%
1 KG OF PREMIX = 2.8 KG OF END PRODUCT	



PRODUCTION PROCESS

This process is given as an example and must be adapted to your equipment.

		Time	RPM speed	Temperature
Step 1 Mixing	Add all the ingredients in the mixer. >>>>>>> At the end of this step, the product must be smoothed and homogenous, without lumps.	2 min	High speed	Room temperature
Step 2 Mixing	Keep mixing in case of lumps. >>>>>>> At the end of this step, the product can be packed.	1 min	High speed	Room temperature
Step 3 Stabilization	Place the product in a positive cold room (+2/+4°C) for stabilisation for 48h.	48 H	Positive cold room	+2°C / +4°C

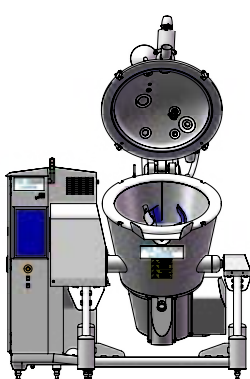
SUBTRACT THE CONDENSATE QUANTITY TO THE WATER %.

OUR TIPS

USE POTASSIUM SORBATE AS PRESERVATIVE.

INDUSTRIAL EQUIPMENT & INVESTMENT

POLYCOOK industrial mixer



PACKING

Our dressing sauces premixes are packed into multilayers paper bag of 20 or 25 kg net.

Our pallets 100 cm x 120 cm have undergone a treatment (ISMP15).

