

# RANGE VIN'MISCEO

## Dressing sauces and French fries



### >> VIN'CHUP

OUR FUNCTIONAL INGREDIENTS VIN'CHUP ARE MADE FOR THE PRODUCTION OF KETCHUP WITH EXCELLENT ORGANOLEPTIC QUALITIES. THE TOMATO BASE AND THE STABILIZER ARE ALREADY INCLUDED IN THE PREMIX IN ORDER TO REPRODUCE THE TEXTURE, THE COLOR AND THE TASTE OF THE AUTHENTIC KETCHUP. VIN'CHUP CAN BE PACKED IN STICKS OR SQUEEZES.

We offer 2 PREMIXES.

#### G VIN'CHUP GOURMET (PXS024)

#### P VIN'CHUP PREMIUM (PXS001)

#### APPLICATIVE RECIPES

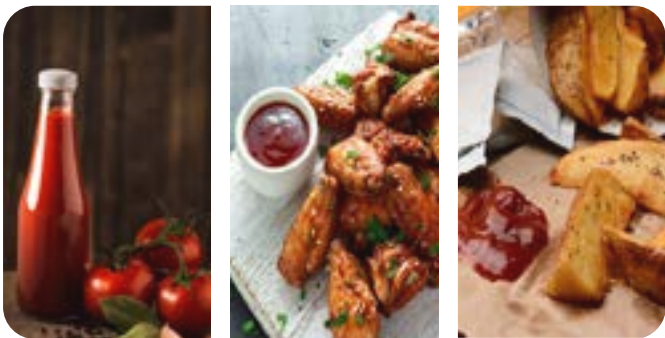
VIN'CHUP GOURMET(PXS024)	19.40%
WATER	62.72%
VINEGAR	9.65%
SUGAR	6.76%
SALT*	0.97%
ONION PULP	0.46%
PEPPER	0.04%

1 KG OF PREMIX = 5.15 KG OF END PRODUCT

VIN'CHUP PREMIUM (PXS001)	19.53%
WATER	64.95%
VINEGAR	7.00%
SUGAR	7.00%
SALT*	1.00%
ONION PULP	0.48%
PEPPER	0.04%

1 KG OF PREMIX = 5.1 KG OF END PRODUCT

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



#### PRODUCTION PROCESS

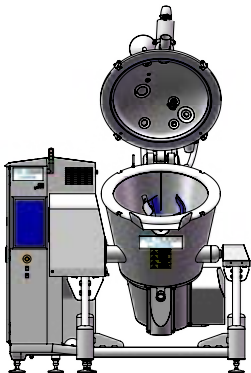
This process is given as an example and can be adapted to your equipment.

		Time	RPM speed	Temperature
Step 1 Cooking	Add all the ingredients in the mixer. >>>>>>> At the end of this step, the product must be smoothed and homogenous, without lumps.	20 min	1000 t /min (speed 4)	100°C
Step 2 Stabilization	Place the product in a positive cold room (+2/+4°C) for 48h.	48 H	Positive cold room	+2°C/+4°C



#### INDUSTRIAL EQUIPMENT & INVESTMENT

POLYCOOK industrial cooker/mixer



#### PACKING

Our VIN'CHUP premixes are packed into multilayers paper bag of 25 kg net.  
Our pallets 100 cm x 120 cm have undergone a treatment (ISMP15).

