

RANGE VIN'MISCEO

Dressing sauces and French fries



>> VIN'CHUP

FOR THE PRODUCTION OF KETCHUP.

AN IDEAL SOLUTION WHICH CAN BE PACKED IN STICKS OR SQUEEZES.

VIN'CHUP GOURMET
(PXS024)

VIN'CHUP PREMIUM
(PXS001)

APPLICATIVE RECIPES

| VIN'CHUP GOURMET (PXS024) | 19.40% |
|---------------------------|--------|
| WATER | 62.52% |
| VINEGAR | 9.65% |
| SUGAR | 6.76% |
| SALT* | 0.97% |
| ONION POWDER | 0.46% |
| PRESERVATIVE | 0.20% |
| PEPPER | 0.04% |

1 KG OF PREMIX = 5.15 KG OF END PRODUCT

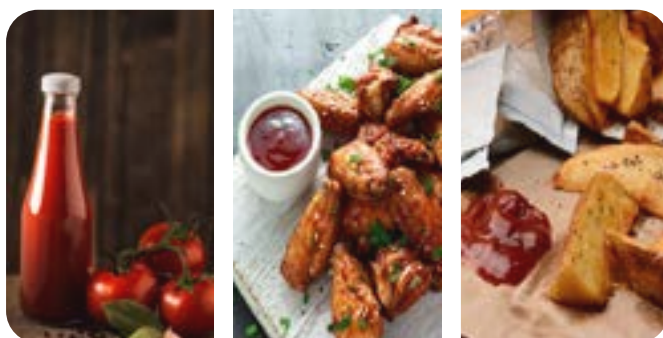
| VIN'CHUP PREMIUM (PXS001) | 19.53% |
|---------------------------|--------|
| WATER | 64.75% |
| VINEGAR | 7.00% |
| SUGAR | 7.00% |
| SALT* | 1.00% |
| ONION POWDER | 0.48% |
| PRESERVATIVE | 0.20% |
| PEPPER | 0.04% |

1 KG OF PREMIX = 5.1 KG OF END PRODUCT

* V-SALT: salt reduction solutions.

OUR TIP

USE POTASSIUM SORBATE AS PRESERVATIVE.



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

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).

