

RANGE VIN'MISCEO

Dressing sauces & French fries



>>VIN'DIP CHEDDAR

IN ADDITION TO OUR WIDE RANGE OF DRESSING SAUCES, WE HAVE DEVELOPED A FUNCTIONAL INGREDIENT FOR THE PRODUCTION OF CHEDDAR SAUCE, VIN'DIP CHEDDAR. THANKS TO THE INTEGRATION OF THE CHEDDAR FLAVOUR FROM OUR VIN'AROMA RANGE, THE END PRODUCT HAS A GOOD CHEDDAR TASTE.

● APPLICATIVE RECIPE

VIN'DIP CHEDDAR (PXS058)	18.75%
WATER + STEAM	60.80%
VEGETABLE FAT	15.80%
VINEGAR	3.00%
SALT*	1.20%
LACTIC ACID	0.25%
PRESERVATIVE	0.20%

1 KG OF PREMIX = 5.3 KG OF END PRODUCT



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

SUBTRACT THE CONDENSATE QUANTITY TO THE WATER %.
USE POTASSIUM SORBATE AS PRESERVATIVE.

● OUR TIPS

CHOOSE PALM FAT AS VEGETABLE FAT.

● PRODUCTION PROCESS

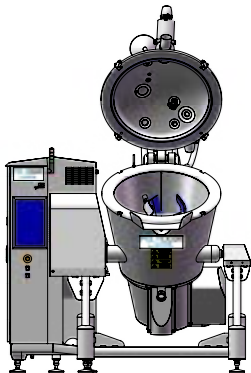
This process is given as an example and must be adapted to your equipment.

		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.	15 min	Maximum speed (1500 rpm)	90°C
Step 2 Mixing	Keep mixing in case of lumps. >>>>>>> At the end of this step, the product can be packed.	10 min	Maximum speed (1500 rpm)	75°C
Step 3 Cooling	Place the product in a negative cold room (-18°C) to reach a temperature between +4°C. >>>>>>> Verify its temperature to avoid its freezing.		Negative cold room	+4°C
Step 3 Preservation	After 48 hours, the product can be stored at room temperature.			Room temperature



● INDUSTRIAL EQUIPMENT & INVESTMENT

POLYCOOK industrial cooker/mixer with steam injection



● PACKAGING

Our premix VIN'DIP CHEDDAR is packed into multilayers paper bag of 25 kg net.
Our pallets 100 cm x 120 cm have undergone a treatment (ISPM 15).

