

# RANGE VIN'MISCEO

Dressing sauces & French fries



## >> VIN'FRENCH FRIES

TO SATISFY OUR CUSTOMERS REQUESTS, WE HAVE DEVELOPED THANKS TO OUR KNOW-HOW A FUNCTIONAL INGREDIENT SOLUTION FOR THE MAKING OF FRENCH FRIES. THIS INGREDIENT IS CLOSE TO A NATURAL END PRODUCT THANKS TO ITS GOOD POTATO TASTE.

### APPLICATIVE RECIPE

VIN'FRENCH FRIES (PX0065) **37.00%**

WATER **63.00%**

1 KG OF PREMIX = 2.7 KG OF END PRODUCT



### + VINPAI'S BENEFIT

WITH OUR INGREDIENT VIN'FRENCH FRIES, WE OFFER ADDITIONAL PREMIXES FOR THE PRODUCTION OF SAUCES:

#### OUR RANGE OF DRESSING SAUCES

- >> MIX SAUCE **POMME FRITE**
- >> MIX SAUCE **BARBECUE**
- >> VIN'**CHUP**

#### OUR RANGE OF MAYONNAISES

- >> VIN'**MAYO**



### PRODUCTION PROCESS

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

		Time	RPM speed	Temperature
<b>Step 1</b> Mixing	Poor the water in the mixer.			<b>Ambient</b> temperature
<b>Step 2</b> Mixing	Add all the ingredients. >>>>>>> At the end of this step, the product must be smoothed and homogenous, without lumps.	<b>3 min</b>	<b>1000 t /min</b> (speed 4)	<b>Ambient</b> temperature
<b>Step 3</b> Freezing	Calibrate and cut the French fries to freeze them.			
<b>Step 4</b> Cooking	Put the French fries in boiling oil.	<b>2 min</b>		<b>170°C</b>



### INDUSTRIAL EQUIPMENT & INVESTMENT

Cooker/mixer with steam injection



### PACKAGING

Our premix VIN'FRENCH FRIES is packed into multilayers paper bag of 25 kg net.

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

