

RANGE VIN'MISCEO

Dressing sauces & French fries



>>VIN'MUSTARD

THANKS TO OUR TECHNOLOGICAL KNOWLEDGE, WE HAVE DEVELOPED TWO FUNCTIONAL INGREDIENTS FOR THE PRODUCTION OF MUSTARD SAUCE. TWO PREMIXES TO FIT YOUR PRICE TARGET, ONE OF THEM ALREADY INCLUDING MUSTARD (ALL-IN-ONE). A GRAINY MUSTARD IS ALSO AVAILABLE.

VIN'MUSTARD
Premix for a local production thanks to the use of local raw materials.

VIN'MUSTARD ALL-IN-ONE
Premix all-in-one which facilitates and optimizes your procurements.

APPLICATIVE RECIPES

VIN'MUSTARD	
VIN'MUSTARD (PXS055)	4.00%
DIJON MUSTARD	50.00%
WATER	36.50%
VINEGAR	6.40%
SALT*	3.00%
PRESERVATIVE	0.10%

1 KG OF PREMIX = 25 KG OF END PRODUCT

VIN'MUSTARD ALL-IN-ONE	
VIN'MUSTARD AIO (PXS068)	10.79%
WATER	57.10%
VEGETABLE OIL	16.52%
VINEGAR	12.12%
SALT*	3.31%
PRESERVATIVE	0.16%

1 KG OF PREMIX = 9.3 KG OF END PRODUCT



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

SUBTRACT THE CONDENSATE QUANTITY TO THE WATER %.

USE POTASSIUM SORBATE AS PRESERVATIVE.

OUR TIPS

CHOOSE SUNFLOWER OIL AS VEGETABLE OIL.

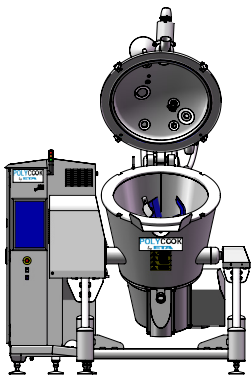
PRODUCTION PROCESS

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

INDUSTRIAL EQUIPMENT & INVESTMENT

POLYCOOK industrial cooker/mixer



PACKING

Our VIN'MUSTARD premixes are packed into multilayers paper bag of 20 kg net.

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

