

# RANGE VIN'MISCEO

## Dressing sauces and French fries



### >>VIN'TOPPIZ

OUR PREMIX VIN'TOPPIZ IS AN ALTERNATIVE DESIGNED FOR THE PRODUCTION OF PIZZA SAUCE. OUR INGREDIENT INCLUDES A TOMATO BASE AND SPICES. THE END PRODUCT IS SMOOTH, WITHOUT LUMPS WHICH ALLOWS AN EASY USE ON PIZZA DOUGH.

#### ■ APPLICATIVE RECIPE

VIN'TOPPIZ(PXS006)	13.76%
WATER	79.92%
OIL	3.28%
SUGAR	1.50%
SALT*	0.75%
VINEGAR	0.47%
PRESERVATIVE	0.19%
PEPPER	0.14%

1 KG OF PREMIX = 7.25 KG OF END PRODUCT

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



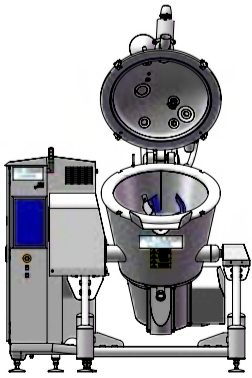
#### ■ PRODUCTION PROCESS

This process is given as an example and must 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.	10 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'TOPPIZ premix is packed into multilayers paper bag of 25 kg net.  
Our pallets 100 cm x 120 cm have undergone a treatment (ISMP15).

