

Balsamic dressing emulsion

Sugar and sodium reduced



Ingredients	Supplier	Quantity	
		Standard	Sugar and sodium red.
1 Balsamic vinegar	Horeca	30.00 %	30.00 %
2 Sugar		12.00 %	8.00 %
3 ERYLITE®	Jungbunzlauer		8.00 %
4 Spirit vinegar (5 % acid)	Horeca	10.00 %	10.00 %
5 Olive oil extra virgin	Horeca	10.00 %	10.00 %
6 Salt		2.50 %	
7 sub4salt®	Jungbunzlauer		2.85 %
8 Xanthan Gum FN	Jungbunzlauer	0.25 %	0.25 %
9 Demin. water		35.25 %	30.90 %
Total		100 %	100 %

Jungbunzlauer

*From nature
to ingredients®*

Directions

Process with BECOMIX Laboratory Homogenizer Type RW 15 CD

- 1 Blend dry ingredients
- 2 Add liquid ingredients into vessel
- 3 Blend by pumping (left) at app. 10 m/s for 2 minutes
- 4 Sprinkle dry ingredients into vessel
- 5 Close vessel while pumping at 10 m/s and agitation at 1 m/s for 2 min
- 6 Homogenise at 12 m/s for 1 min while agitating at 1 m/s
- 7 Deaeration under vacuum at 0.5 bar

Nutrition Information

	Standard	Sugar and sodium reduced
Energy	161.76 kcal / 674 kJ	145.76 kcal / 607 kJ
Protein	0.01 g	0.01 g
Carbohydrates	15.76 g	19.76 g
of which sugars	15.60 g	11.60 g
of which polyols	0.00 g	8.00 g
Fat	9.10 g	9.10 g
Salt	2.49 g	1.83 g
Sodium	979 mg	719 mg

Nutrition Claims

Sodium reduced

Sugar reduced

Vegan



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