

APPLICATION GUIDELINE

CLEAN LABEL SAUCE – HOT and COLD VISCOSITY

HELIA NT08, NT09 and NT10 is a range of functional blends. It contains the optimized levels of starches with fibers, specially designed to produce different textures and the desired stability.

FUNTIONAL BLENDS

HELIA	Dosage	Ingredients	Viscosity and binding capacity
NT08	3.5 – 4.5%	Tapioca starch Vegetal fiber	Hot condition
NT09	2.0 – 4.0%	Tapioca starch Vegetal fiber	
NT10	3.5 – 5.5%	Tapioca and potato starches Vegetal fiber	Cold condition

In order to improve the texture of your sauces, AGI suggests the following recipe:

RECIPE

Ingredients	%
Water	QS
Cream (30%fat)	35.0
Sliced button mushroom	5.0
Salt	1.0
Lemon juice	0.5
Shallot powder	0.2
White pepper	0.04
HELIA NT08, NT09, NT10	2.0 – 5.5
TOTAL	100

PROCESS (HOT CONDITION)*

1. Mix water and cream (20°C, 1000rpm, 1min)
2. Add premix dry blend (salt, pepper shallot powder) to the liquid blend
3. Add **HELIA NT08 or NT09** (65°C, 1000rpm, 1min)
4. Add the sliced button mushroom and lemon juice
5. Heat (80°C, 300rpm, 5min, under vacuum)
6. Pasteurize (90°C, 300rpm, 40min, under vacuum)
7. Cool down (to 20°C, 300rpm)
8. Storage in fridge

PROCESS (COLD CONDITION)*

1. Premix **HELIA NT10** with other dry ingredients
2. Mix water and cream (20°C, 1000rpm, 1min)
3. Add premix dry blend to the liquid blend and mix (20°C, 1000rpm, 2min)
4. Add the sliced button mushroom and lemon juice
5. Pasteurize (90°C, 300rpm, 40min, under vacuum)
6. Cool down (to 20°C, 300rpm)
7. Storage in fridge

* trials performed using a Roboqbo Qb8-4



Information given as a rough guide and without commitment of the company AGI.