GUIDELINE RECIPE

CHILLI STYLE SAUCE – XANTHAN GUM REPLACEMENT

with Healy Group's functional beta glucan fibres

- **Cleaner label, fibre-based alternatives to xanthan gum**
- **Healy Group's combination of functional beta glucans can be used as an alternative where a more cost effect dosage may be required.**
- **This contains barley and oat beta glucans and thus has a gluten content**

Discourse surrounding *Ultra Processed Foods* has reignited interest in natural ingredients which give consumers more confidence in their products. The replacement of gums such as xanthan has become a trending focus area. Xanthan gum is used to thicken, prevent ingredients from separating and hold ingredients in suspension.

Recipe	Xanthan	HG Blend
Ingredients / Raw Materials	%	%
Tinned Tomatoes	75.00	74.90
Onion	6.00	6.00
Red Kidney Beans	6.00	6.00
White Sugar	4.00	4.00
Red pepper	3.00	3.00
*Emflo® 991 * **	2.00	2.00
Garlic Puree	1.00	1.00
Ground Cumin	0.50	0.50
Ground Coriander	0.50	0.50
Chilli Powder	0.40	0.40
Salt	0.40	0.40
Crushed Chillies	0.20	0.20
Lemon Juice Concentrate	0.20	0.20
Dried Oregano	0.20	0.20
Garlic Powder	0.20	0.20
Dried Parsley	0.20	0.20
Xanthan Gum	0.20	
HG - Beta Glucan Thickener 20250123-05		0.40
TOTAL	100.00	100.00

Processing Steps:

1. Place tomatoes, onion, kidney, beans, red pepper, garlic puree and lemon juice concentrate into Thermomix
2. Set Thermomix to 1.5 shear
3. Mix together all remaining dry ingredients in a separate bowl. Add to Thermomix under shear
4. Set Thermomix to 85°C and allow for mixture to reach temperature.
5. Process for a further 5 minutes under continuous heat and shear.
6. Decant into container and cool

Benefits and Characteristics:

Healy Group's functional blend has been designed for optimisation of functionality and cost in order to find a solution to replace xanthan gum in hot prepared sauces and condiments etc.
As convenient solution combining functional beta glucans from barely and oat.

Application Photo:



Email: info@healy-group.com

This recipe is for development use only. Due to difference in materials and processing, we recommend testing in your own setting following consultation with our team.

V1.20250124.V1
Checked By: RN/PJS / GFD
Jan 2025

GUIDELINE RECIPE

HEALY GROUP

Indicative Ingredient Declaration:

Ingredient Declaration - Control - Xanthan:

Tomatoes, Onions, Red Kidney Beans, White Sugar, Red Peppers, Modified Potato Starch, Garlic Puree, Ground Cumin, Ground Coriander, Chilli Powder, Salt, Chillies, Lemon Juice, Dried Oregano, Garlic Powder, Dried Parsley, Stabiliser (Xanthan Gum (E415))

Ingredient Declaration - Healy Blend HG - Beta Glucan Thickener 20250123-05

Tomatoes, Onions, Red Kidney Beans, White Sugar, Red Peppers, Modified Potato Starch, Garlic Puree, Ground Cumin, Ground Coriander, Chilli Powder, Salt, Barley Flour, Chillies, Lemon Juice, Dried Oregano, Garlic Powder, Dried Parsley, Oat Beta Glucan **(Gluten)**

Nutrition:

Nutritional Data: /100g (Calculated)	Control	HG Blend
Energy kJ	263	266
Energy k Cal	62	63
Fat	0.5	0.50
Of which saturates	0.0	0.00
Carbohydrates	13.0	13.1
Of which Sugar	7.6	7.6
Fibre	1.4	1.4
Protein	2.6	2.7
Sodium	0.177	0.177
Equivalent as Salt	0.454	0.453
UK HFSS Score	0	0



Notes:

*** Also from The Healy Group:*

Emflo® 991 – functional - Modified Potato Starch.

Enquire with our team for more details.

Email: info@healy-group.com

This recipe is for development use only. Due to difference in materials and processing, we recommend testing in your own setting following consultation with our team.

V1.20250124.V1
Checked By: RN/PJS / GFD
Jan 2025