GUIDELINE RECIPE

CHILLI STYLE SAUCE – XANTHAN GUM REPLACEMENT

with PromOat® from Lantmännen

- **Natural, clean label Oat Fibre/Oat Beta Glucan.**
- **PromOat® can replace xanthan gum in certain applications to achieve a more appealing ingredient declaration.**

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	PromOat®
Ingredients / Raw Materials	%	%
Tinned Tomatoes	75.00	73.95
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	
PromOat® Beta Glucan - GF		1.25
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:

PromOat® from Lantmännen is a high-concentration oat fibre extracted from Swedish wholegrain oats. In addition to thickening and stabilising, it can be used to support cholesterol and blood glucose levels.

Regular and Gluten Free versions are available depending on the final recipe choices

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.

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Jan 2025

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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 - PromOat®:

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

Nutrition:

Nutritional Data: /100g (Calculated)	Control	PromOat®
Energy kJ	263	278
Energy k Cal	62	66
Fat	0.5	0.6
Of which saturates	0.0	0.1
Carbohydrates	13.0	13.5
Of which Sugar	7.6	7.6
Fibre	1.4	1.8
Protein	2.7	2.7
Sodium	0.177	0.177
Equivalent as Salt	0.455	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.

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