GUIDELINE RECIPE

TOMATO KETCHUP – SUGAR REDUCTON – FLAVOUR MASKING

with ClearIQ™ M360

- **ClearIQ™ M360 is a natural flavour extract that shows koku type flavour effects and acts as a taste modulator.**
- **Enhances mouthfeel masking of sour & bitterness and lifts the body / mouthfeel**
- **ClearIQ™ M360 has been found to be an excellent method to mask acidic notes in sugar reduced low pH sauces such as tomato ketchup.**

Globally, people are consuming too much sugar, and it is important to reduce this intake where possible. HFSS regulations in the UK, WHO guidelines and FSAI sugar reduction targets are strong drivers for new developments. The use of ClearIQ™ M360 allows a sugar reduction whilst mitigating the stronger acidic flavour when the reduced sugar takes the flavour profile out of balance.

Recipe	Control	Reduced + ClearIQ™
Ingredients / Raw Materials	%	%
Water	55.83	59.38
Tomato Puree	24.00	24.00
Spirit Vinegar 12%	7.50	7.50
White Sugar	7.50	3.75
Empure® KS 100 **	3.00	3.00
*Saltwell® **	1.50	1.50
Dried Onion	0.15	0.15
*4309 X-Tra Guard™ GF**	0.50	0.50
Ground Nutmeg	0.02	0.02
Clear IQ™ M360		0.20
TOTAL	100.00	100.00

Processing Steps:

1. Add all materials into heating vessel
2. Heat until 85°C whilst stirring
3. Hold for 2 minutes
4. Decant into container
5. Cool to room temperature

Benefits and Characteristics:

Myco Technology™ ClearIQ™ flavour is a natural, non-GMO, clean-label, bitter blocker & flavour clarifier that neutralizes off-notes, delivering a better tasting product with brighter, more balanced flavour.

ClearIQ™ M360 has a bell curve of effectiveness and can be used in very low dosages typically in the range of 0.1% – 0.3% to achieve the effects.

It is a neutral flavoured products that has application in both savoury and sweet applications.

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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HEALY GROUP

Indicative Ingredient Declaration:

Ingredient Declaration – Control:

Water, Tomato Puree, Spirit Vinegar, Sugar, Potato Starch, Salt, Rowan Berry Extract, Dried Onion, Ground Nutmeg

Ingredient Declaration - Sugar Reduced – ClearIQ™ M360:

Water, Tomato Puree, Spirit Vinegar, Sugar, Potato Starch, Sea Salt or Salt, Rowan Berry Extract, Natural Flavour, Dried Onion, Ground Nutmeg

Nutrition:

Nutritional Data: /100g (Calculated)	Control	Reduced ClearIQ™
Energy kJ	258	197
Energy k Cal	61	46
Fat	0.1	0.1
Of which saturates	0.0	0.0
Carbohydrates	13.8	10.1
Of which Sugar	10.7	6.9
Fibre	1.2	1.2
Protein	1.1	1.1
Sodium	0.405	0.405
Equivalent as Salt	1.038	1.037
UK HFSS Score	5	4



Notes:

** * Also from The Healy Group:*
Saltwell® – naturally reduced sodium sea salt – Salt or Sea Salt
Empure® KS 100 – functional clean label - Potato Starch
X-Tra Guard™ – natural shelf-life extender – Rowan Berry Extract
Enquire with our team for more details.

** *X-Tra Guard™ is an extract of rowan berries that is naturally high in organic acids. As a result, care should be taken when determining the right level in the recipe by fully assessing the dosage. The levels in this recipe are a suggested starting point (recommended dosage from 2500 ppm to 5000 ppm on total recipe) for initial guidance only and manufacturers should satisfy themselves in their own developments to achieve the desired effects.*

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