



Clean Label Barbeque Sauce with Citri-Fi® 100FG

This demo showcases the functionality of Citri-Fi compared to physically modified starch when used in hearty, clean label, tomato based sauces. Citri-Fi can be used to thicken and give a rich natural body and texture to barbeque sauce. Homogenization pressure at 2500 psi or greater is recommended to give the full functionality of both the tomato fiber and Citri-Fi when used in this system.

INGREDIENT	Control		Experimental	
	g	Percent	g	Percent
Sugar, fine granulated	3000.00	30.00	3000.00	30.00
Tomato concentrate 12% NTSS	3000.00	30.00	3000.00	30.00
Vinegar, 200 grain	780.00	7.80	780.00	7.80
Molasses	600.00	6.00	600.00	6.00
Salt, fine granular	140.00	1.40	140.00	1.40
Functional waxy maize starch	326.00	3.26	0.00	0.00
Citri-Fi 100FG	0.00	0.00	150.00	1.50
Smoke flavor	56.00	0.56	56.00	0.56
Spices	68.00	0.68	68.00	0.68
Water	2030.00	20.30	2206.00	22.06
	10000.00	100.00	10000.00	100.00

Tomato solids NTSS 12%

Control Procedures:

1. Dry blend all dry ingredients, taking care to disperse the starch well with the other ingredients.
2. Blend all wet ingredients in heating vessel.
3. While vigorously agitating, slowly add the dry ingredients to the wet ingredients.
4. Heat to 95°C while under agitation.
5. Hot fill into appropriate containers, invert and cool.

Experimental Procedures:

1. Dry blend Citri-Fi 100FG with the dry ingredients taking care to disperse the Citri-Fi 100 FG well with the other ingredients.
2. Blend all wet ingredients in heating vessel.
3. While vigorously agitating, slowly add the dry ingredients to the wet ingredients.
4. Heat to 95°C while under agitation. Homogenize at 2500 psi or greater, or run through a colloid mill.
5. Hot fill into appropriate containers, invert and cool.

Bostwick for samples @ 68°F: Control, 15.3 cm; Citri-Fi 100FG, 4.1 cm

Prima 300, supplied by Ingredion. <https://www.ingredion.com/>

Chardex and liquid smoke supplied by Red Arrow. <http://www.redarrowusa.com/>

Tomato puree provided by Hirzel Canning. <https://www.deifratelli.com/>

DISCLAIMER: This application information is to the best of our knowledge true and correct. It is the user's responsibility to ensure that the use of our product is in accordance with specific legal legislation for certain applications in particular states and respect the rights of third parties. Citri-Fi is a trademark of Fiberstar, Inc registered in the US and other countries.