

# Sauces

Mayonnaise, Ketchup, Harissa, Mustard, Vinaigrettes



The **SPI** range of hydrocolloid-based stabilizers and texturizers have been designed to meet consumer needs in terms of viscosity, texture, mouthfeel and stability over the life of sauces, from industrial processing and storage until they are consumed.

The preservatives and antioxidants offered are intended to preserve the characteristics of the sauces from any alteration and microbial proliferation throughout their lifespan until their consumption.

The range of colorings (natural and chemical, powder or liquid, fat-soluble or water-soluble, standard or custom-made) has been designed to bring the desired color to sauces according to consumer preferences.

**SPI** have a range of raw materials such as starches, sweeteners, xanthan gum, guar, CMC...and palm, rapeseed, sunflower and soybean vegetable oils.

Ask your contact at **SPI** for more information.

## **STABILIZERS AND STABILIZING MIXES**

The range of hydrocolloid-based stabilizers and texturizers have been designed to meet consumer needs in terms of viscosity, texture, mouthfeel and stability, throughout the life of sauces, from industrial processes and storage to their consumption.

- CMC
- Guar gum
- Xanthan gum
- Tara gum
- Locust bean gum
- Carrageenan
- Mixture of different stabilizers with other additives to obtain the best result in mayonnaise, ketchup and sauces

## **EMULSIFIERS**

Emulsifiers, stabilizers and related compounds, they prevent separation of ingredients and extend shelf life.

## **FOOD COLORING**

Wide range of color additives (natural or synthetic, powders or liquids, fat-soluble or water-soluble, standard or custom-made)

## **FLAVORS**

Wide range of flavors (natural or synthetic, liquid or powder, standard or custom), spices and herbs, chili, tomato, spicy, classic, garlic, provencal...

## **SWEETENERS**

Solid and liquid sugars and custom blends, offering a global service that covers all industrial phases; always according to the highest quality standards.

## **PRESERVATIVES AND ANTIOXIDANTS**

The natural and synthetic food preservatives offered are intended to preserve the characteristics of your product from any alteration and microbial proliferation during their lifespan until their consumption.