

No Sugar Added Barbecue Sauce

Sweetened with

Sunett®
Brand Sweetener

Formulation

Ingredients	% by Weight
Water	63.45
Tomato paste (31% soluble solids)	12.50
Vinegar (120 grain)	9.00
Salt	2.75
Worcestershire sauce	2.75
Lemon juice (2.5% acid)	2.00
Soybean oil	2.00
Starch ¹	1.95
Onion powder	0.90
Avicel RC 591 cellulose gel ²	0.80
Liquid smoke	0.60
Paprika	0.30
Chili powder (Hot)	0.20
Garlic powder	0.20
Mustard powder	0.20
Xanthan gum	0.15
Caramel color powder 610 ³	0.10
Sodium benzoate	0.10
Sunett® Acesulfame K⁴	0.05
	100.00

Product Features:

- Very low sugar content (<1%)
- Cost saving potential over 40%
- Significant calorie reduction (>75%)
- Great taste with improved flavor notes
- Excellent shelf and processing stability

1 Therm-Flo, National Starch and Chemical Company, Food Products Division

2 FMC BioPolymer

3 Williamson Food Ingredients

4 Nutrinova Inc. – 1-800-786-3883

Procedure

- Disperse Avicel® RC 591 cellulose gel in the total available water for 5 minutes utilizing a high shear mixer (Silverson® or Waring®).
- Add xanthan gum and mix for 2 minutes.
- Add Sunett® sweetener. Mix until uniform, using low shear.
- Slowly blend in starch until uniform.
- Add dry seasonings, salt and oil. Mix until well blended.
- Add vinegar, lemon juice, tomato paste and liquid seasonings. Blend until uniform.
- Blend in caramel color and sodium benzoate.
- Heat sauce to 85°C (185°F) and hold for 5 minutes until starch is fully gelatinized.
- Cool product to 38°C (100°F) and fill into 8 oz. glass jars.

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