

PRODUCT APPLICATION

ITALIAN SAUCE

This is one of the traditional sauces that has been around for a long time. It is so delicious that it is hard to believe how easy it is to improve its taste and balance by using Levapan Yeast Extracts.

	CONTROL	INTENSE 24	EXLV LS 3111	INTENSE 25
Tomato paste	91.650	91.530	91.410	91.530
Oil, soybean	5.000	5.000	5.000	5.000
Sugar	1.000	1.000	1.000	1.000
Onion powder	0.550	0.550	0.550	0.550
Pepper powder	0.150	0.150	0.150	0.150
Garlic powder	0.250	0.250	0.250	0.250
Basil, ground	0.150	0.150	0.150	0.150
Oregano, powder	0.150	0.150	0.150	0.150
Parsley, ground	0.300	0.300	0.300	0.300
Citric acid	0.100	0.100	0.100	0.100
Salt	0.700	0.620	0.690	0.620
INTENSE 24		0.200		
EXLV LS 3111			0.250	
INTENSE 25				0.200
	100.000	100.000	100.000	100.000

1. Mix tomato paste with oil.
2. Add dry ingredients to sauce.
3. Store under refrigeration.

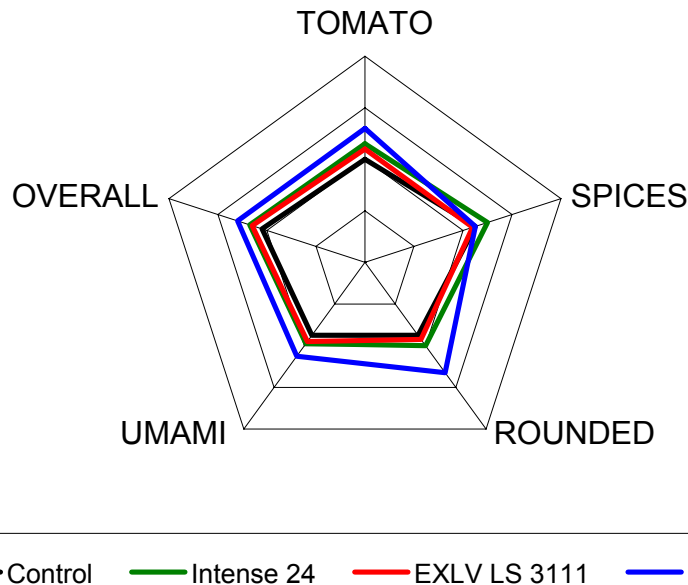
Due to the numerous factors affecting end use results, all of our products are sold with the understanding that consumers conduct their own tests to determine suitability of our products for their applications. Statements contained herein should not be construed as express of implied representations or warranties.

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1900-01-00

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From the Sensory Description below, it can be seen that the addition of INTENSE 25 or EXLV LS 3111 promotes tomato and spices making it more rounded and pleasant.



Method:

Descriptive Sensory Analysis

Replicated samples are presented randomly to a descriptive sensory panel of 12 -15 trained judges

Results are analyzed statistically and only differences at the 95% confidence level are reported

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