




# Sauces

-  Juice Concentrates
-  Purees (Low and High Brix)
-  Decolorized Juice Concentrates



## Key benefits in the Sauce industry

The use of our Juice Concentrates and mainly Purees reduce or replace several ingredients such as sugar, starch, stabilizers, coloring and salt. Indeed, our solutions contain:

- a. Naturally occurring sugars (glucose, fructose, sucrose,...);
- b. Naturally occurring fibers (soluble and insoluble);
- c. Natural dyes (polyphenol and « melanoidine » caramelization products);
- d. Mineral salts.

The soluble and insoluble fibers or polysaccharides present in puree play different roles:

### Stabilizing agent

Thanks to the different water retention and fiber swelling properties. Our solutions help delay the staleness and retain the internal moisture of the finished product.

### Texturizing, thickening





















The finished product can reach the desired texture naturally thanks to the presence of insoluble fibers (cellulose, hemicellulose and lignin) and pectins.

### Increased product shelf life

The natural presence of fibers reduces the availability of water to microorganisms in the matrix consequently leading to a better preservation of the products.

### Binding agent

Allows bonding between compounds.  
On top of these roles, our solutions act as taste enhancing, natural sweetener, flavoring agent,... They are economic and versatile choice.

Sauces	Date	Raisin	Fig	Prune	Apricot
Sweetening					
Texturizing					
Fiber					
Coloring					
Preservation	