

In this seasoning PRODRY[®] NGMOP WHITE DISTILLED VINEGAR POWDER provides the mouthwatering sour and sweet characteristics typically associated with vinegar. PRODRY[®] NGMOP CAYENNE PEPPER SAUCE adds a touch of spiciness, thereby creating an interesting contrast to the vinegar flavour.

Ingredients	Dry	Mix
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NGMOP WHITE DISTILLED VINEGAR POWDER NGMOP CAYENNE PEPPER SAUCE POWDER PROVESTA® 600 Maltodextrin OHLY® FLAV-R-OUND LS TOTAL NGMOP CAYENNE PEPPER SAUCE POWDER, (%) Preparation

75,00 Blend dry ingredients. Dust 8g10,00 seasoning over 92g salted potato5,80 chips.

5,70 3,50 100,00 WHITE DISTILLED VINEGAR POWDER and NGMOP CAYENNE PEPPER SAUCE POWDER as consumed: 6,00% and 0,80%.

PRODRY[®] NGMOP CAYENNE PEPPER SAUCE POWDER

- Rich, flavourful, hot sauce made from selected aged, cayenne red peppers
- Adds heat and spice to savoury food systems
- · Easy adjustment of spiciness from subtle to impactful



- Recipe 2017/HH 004/00

- Attention: may contain food allergens!

