



Mango Dip With No Added Sugar

This mango dip is sweetened with the natural sweetener Stevia (Reb A 97). OHLY® SAV-R-SWEET is used to mask the typical metallic, artificial and bitter off-notes associated with Reb A 97 and to bring back fruitiness.

PRODRY® CAYENNE PEPPER SAUCE POWDER is an easy to handle condiment powder made from aged cayenne pepper hot sauce. In this dip, it adds a touch of heat and creates a nice contrast to the sweet and fruity mango base.

Ingredients

Coconut powder
 Starch
 CAYENNE PEPPER SAUCE POWDER
 Stevia (Reb A 97)
 SAV-R-SWEET
 TOTAL

Dry mix (%)

64,06
 29,00
 6,25
 0,59
 0,10
 100,00

Preparation

1. Mix dry ingredients and add 16,0g to 461g fresh mango puree.
2. Add 2,00g lemon juice and 81,0g water and mix well.
3. Cook for 1 minute.

Concentration (w/w) of SAV-R-SWEET and CAYENNE PEPPER SAUCE POWDER in ready-to-eat dip: 0,003% and 0,18%.

Additional ingredients:

Mango puree, lemon juice, bottled water (still)

OHLY® SAV-R-SWEET

- Masks metallic and bitter off-notes
- Enhances fruit flavours and restores freshness
- Is 100% water soluble and transparent
- Ideal for fruit drinks - neutral taste, not yeasty
- Natural and label friendly, non-GMO, vegan, kosher & halal



- Recipe 2017/HH 019/00
- Attention: may contain food allergens!