



# Stabilized & Retorted Tomato Sauce

With GPI 716



## Guide

When you need to develop jarred or canned tomato sauce that looks homogenous and stays stable on the shelf,

GPI is here to create your solution and guide you forward.

## Perform

With our deep knowledge in functional hydrocolloid blends, **GPI 716** to stabilize tomato sauce. GPI 716 increases viscosity, helping to suspend particles and prevent oil separation in sauces. This blend also improves consistency, making the sauce easier to pour with less splashing in the filling line.

GPI understands your product's journey from formulation to processing.

## Inspire

Use GPI 716 to improve texture and consistency in gravies, bechamel sauces, pre-made pasta sauces and more!

GPI is your hydrocolloid solutions provider for new product development and optimization. See our contact details at the end of the recipe.

### INGREDIENTS

#### Stabilized & Retorted Tomato Sauce

839g	Water	83.9%
85g	Tomato Paste (19% total solids)	8.5%
50g	Sugar	5.0%
12g	Spices	1.2%
<b>10g</b>	<b>GPI 716</b>	<b>1.0%</b>
2g	Extra Virgin Olive Oil	0.2%
2g	Smoked Paprika	0.2%
<b>1000g</b>	<b>Total</b>	<b>100%</b>



# Stabilized & Retorted Tomato Sauce

## PROCEDURE

### Mixing:

- Fully dissolve **GPI 716** in water using a high shear mixer.
- Add remaining ingredients into the mixer and continue mixing for 5 minutes.
- Transfer tomato sauce into retort compliant packaging like metal cans or mason jars.
- Pressure cook tomato sauce until internal temperature reaches 110°C - 117°C for 30 seconds.
- Cool the jars to room temperature and store in a cool dry place.

<b>NUTRITIONAL FACTS</b>	
20 portions per recipe <b>Serving size 50g</b>	
Amount per serving	<b>17</b>
<b>Calories</b>	
<b>% Daily Value*</b>	
<b>Total Fat</b> 0.2g	<b>0%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 3.2mg	<b>0%</b>
<b>Total Carbohydrate</b> 3.8g	<b>1%</b>
Dietary Fiber 0.3g	<b>1%</b>
Total Sugars 3g	<b>6%</b>
Includes 2.5g Added Sugars	
<b>Protein</b> 0.2g	
Vitamin D 0mcg	<b>0%</b>
Calcium 4.9mg	<b>0.1%</b>
Iron 0.1mg	<b>1%</b>
Potassium 37mg	<b>1%</b>
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

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Looking for inspiration?  
Contact: [GPI@gpiglobal.com](mailto:GPI@gpiglobal.com)