

Cold, hot, brown, white, red – Sauces as convenience products

Industrial production of sauces



■ **Diestedde.** In the food industry and particularly in the field of convenience products, sauces are playing today an important role. The range of sauces is very great – sauces for salads, pasta, fruit as well as sauces as a component in ready meals – there are nearly no limits with regard to imagination and taste. In the classical kitchen, sauces serve as an addition to the meal in order to intensify the taste and to influence the consumption. Due to their spicing, their own taste and the flavours they are appetizing and digestive. Sauces are upvaluing meals by either thickening flavour additives or adding flavour carriers. Furthermore they are thickening meals which consist of various solid ingredients (for example ragouts, salads etc.). For many meals,

sauces have also aesthetical functions in order to upvalue meals by combining several colours (green sauce, Choron sauce). Basically, sauces are based on liquids such as juices, oils and milk products which are thickened. Typical thickening products are flour (roux), starchy fruit and alloys on egg basis which are used very often. Due to their varying consistency, the other meal components are thickened and the ingredients are directly combined with them (Source: Wikipedia). In the industrial production of sauces it has to be basically decided about the kind of production. When large quantities of the same sauce have to be produced over a longer period of time, it is recommended to consider continuous processes. An appropriate solution might be the continuous

cooking plant type RotaTherm® from Berief. This cooking technology by means of direct steam is perfectly suited for products with and without particulates. The machine can also be used for UHT applications with a subsequent aseptic filling.

For smaller quantities and particularly for a versatile and highly flexible production method, the classical batch production is still recommendable. Corresponding with the sauce type, the ingredients and the aimed technology, Berief can offer various machines from their product range. The machine which is still most often used is the KIPPKO tilting cooking kettle. Also the dispersion kettle and the stationary cooking kettle with horizontal agitator are used in many applications in the convenience industry. As a main feature, the KIPPKO tilting cooking kettle can be used to produce sauces with a perfect taste by browning the ingredients. An excellent example is the bolognese

sauce. But also a roux can be perfectly produced in the KIPPKO as the basis for a light sauce. The possible integration of a colloid mill completes the application range of the kettle. Berief is always prepared to advise their customers as the right selection of the machinery plays an important role with regard to the success of a company and the acceptance of their products. ■



Dispersion kettle



KIPPKO tilting cooking kettle



RotaTherm® continuous cooking system