



Bolognese sauce

30% salt reduction

What is the impact of the Biospringer ingredient(s) used in this formula?

Springer® 2120 / 0 - MG - L

🔥 Dosage: 0.10 % (as consumed)

- Provides overall flavour and brings out the herb and tomato flavour notes.
- Allows a 30% salt reduction without compromising the taste.

Ingredients:	Control	Test
Diced tomatoes	37.90%	37.90%
Water	19.95%	19.95%
Minced beef meat (20% fat)	19.40%	19.40%
Onions	9.00%	9.00%
Tomato paste	5.00%	5.00%
Carrot	5.00%	5.00%
Maltodextrin	1.00%	1.16%
Sunflower oil	1.00%	1.00%
Sugar	1.00%	1.00%
Salt	0.60%	0.34%
Laurel bay leaf powder	0.10%	0.10%
Provençal herbs	0.05%	0.05%
Springer® 2120 / 0 - MG - L	-	0.10 %
Total:	100.00%	100.00%
Preparation instructions:		
Fry the beef meat and onions in the sunflower oil.		
Add other ingredients and cook for several minutes.		
Can at 121 °C for 10 minutes.		

Total salt content of the recipe is 0.86 % in the control and 0.60 % in the salt reduced version, taking into account the salt of each ingredient in the recipe.

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