

Gum Technology

Hydrocolloids & Stabilizing Systems

Freeze Stable Tomato Sauce

Try Coyote Brand Stabilizer XAC-0810 using Gum Technology's zesty tomato sauce formula. Coyote Brand Stabilizer XAC-0810 will help stabilize the emulsion and reduce syneresis after freeze/thaw.

Ingredients	%
Tomato Puree	90.500
Olive Oil	4.500
Granulated Sugar	2.250
Salt	1.000
Onion Powder	0.750
Garlic Powder	0.500
Coyote Brand Stabilizer XAC-0810	0.250
Dried Basil	0.200
Dried Oregano	0.200
Tabasco® Brand Pepper Sauce	0.075
Black Pepper	0.025

Procedure

1. Combine tomato puree, olive oil, and Tabasco® Brand Pepper Sauce in a jacketed steam kettle with a scraped surface agitator.
2. Dry blend the granulated sugar, onion powder, garlic powder, Coyote Brand Stabilizer XAC-0810, dried basil, dried oregano, salt and pepper.
3. Slowly mix the dry blend into the tomato puree.
4. Heat the mixture slowly in the kettle until it reaches 190 °F.
5. Reduce heat and hold the sauce at approximately 165 °F until flavors are fully developed (at least one hour).

Nutrition Facts	
Serving Size 100g (approx. 1/2 cup)	
Calories	90
Fat	4.5g
Saturated fat	0.5g
Cholesterol	0g
Sodium	417mg
Total Carbohydrate	11g
Fiber	2g
Sugar	6.5g
Protein	1.5g
Calcium	28mg
Potassium	422mg



Featuring
Stabilizer
XAC-0810 in
Freeze Stable
Tomato
Sauce



All Natural
Tragacanth
Replacement

Stabilize
Emulsions

Reduce
Syneresis after
Freeze/Thaw

Gums are Good.



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