

# SWEET POTATO PUREES & CONCENTRATES

EURO INGREDIENTS

FOOD INNOVATIONS

“If you look at what you do not have you have nothing, if you look at what you have, you have everything”



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**PROCESS APPLICATION & PRODUCT DEVELOPMENT  
EURO INGREDIENTS – FOOD INNOVATIONS**

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# PREPARATION OF PUREE

## ***FACTORS TO CONSIDER***

1. **HYGEINE**
2. **WATER QUALITY**
3. **AMOUNT OF WATER BEING USED**
4. **COOKING TIME**



## ***PROCESS***

1. **CLEANING**
2. **BOILING**
3. **PEELING**
4. **MASHING**
5. **SEVING**

# PREPARATION OF CONCENTRATE



1. **CLEANING**
2. **PEELING**
3. **MINCING**
4. **STRAINING**
5. **PASTEURIZATION**

## ***FACTORS TO CONSIDER***

1. **OXIDATION**
2. **GRATE (CAKE)**
3. **PASTERURIZATION TIME**



# APPLICATION FOR PUREE



**Cookies**

**Biscuits**

**Cup Cakes**

**Muffins**

**Pound Cake**

**Pie Filling**

**Functional**

**Ingredients**

**(Stabilizer,**

**thickener)**

# APPLICATION FOR CONCENTRATE



**Beverages**  
**Bread Bakery**  
**Fine Baking**  
**Ice Cream**  
**Dairy**

**Juice**  
**Bread**  
**Donut**  
**Fine Baking**  
**Ice Cream**  
**Dairy**

# PRESERVING

## VACUUM PACKING



- COLOURED POUCH BAG

## USE PRESERVATIVE

- PRESERVING AND ACIDIFYING AGENTS
- CITRIC ACID
- ASORBIC ACID (VITAMIN C)
- SODIUM ACID PYROPHOSPHATE (SAPP)
- SODIUM BENZOATE
- POTASSIUM SORBATE

# PRESERVING

## TARGET BLENDING

BLENDING OF THE PUREE OR CONCENTRATE WITH SUGAR , HENCE SUGAR BECOMES A PRESERVING AGENT WHICH IS CONSIDERED IN THE FINAL FORMULATION .

FOR EXAMPLE IN CAKE OR COOKIES YOU WILL HAVE TO ADJUST THE AMOUNT SUGAR TO BE ADDED BY THE PERCENTAGE OF THE SUGAR CONTENT IN PUREE OR CONCENTRETE.



**THANK YOU  
AND  
GOOD DAY**

**REMEMBER**

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have nothing, if you look at what you have,  
you have everything”**