

LOW-CALORIE STICKY BARBEQUE SAUCE

With a growing number of aspiring chefs wanting to show off their grilling skills to friends and family, barbequing has become more refined, and so have BBQ sauces. Less is more, and consumers are looking for sauces containing less calories, yet still expecting that typical BBQ texture.

With ViaTech® stevia leaf extract, this sweet barbeque sauce is low in calories, unlike other typical barbeque sauces. UniPectine® OF405 C gives good spreadability to this delicious sauce, making it cling beautifully to the meat.

Ideal to marinate grilled chicken wings or spareribs. Serve with a drizzle of fresh lime and lime zest for that added zing. For a vegetarian alternative, use marinated aubergine (eggplant) or tofu.



Ingredient list

- Soy sauce
- Tomato puree
- White wine vinegar
- Onion powder
- Corn starch (SimPure® 99405)
- Vegetable stock
- Spices (smoked paprika, garlic, black pepper)
- Brown sugar
- Thickener: pectin (Unipectine®OF405 C)
- Sweetener: steviol glycoside ViaTech® TS300 stevia leaf extract)

