Preparation of Tomato-Basil Pasta Sauce

Standard operating procedure

Location: Cook Room

Documents required:
Vegetable Ingredients Batch Sheet TBV4-1
Dry Ingredients Batch Sheet TB14-1
In-process Product Specification TB04-1
pH Test Method M1
Viscosity Test Method M2
Soluble Solids Test Method M7
Product Batch Cooking Sheet TB04 Sheet4-1
Cook Kettle Cleaning Procedure CR 01

Definitions

Procedure

1. Prepare vegetable raw materials according to Vegetable Ingredients Batch Sheet and transfer to cook room.

2. Prepare dry ingredients according to Dry Ingredients Batch Sheet and transfer to Silverson mixer with 200 kg cold water. Mix until dispersed with no lumps.

3. Pump across to cooking kettle.

4. Add vegetable raw materials to cooking kettle and begin mixing.

5. Add water to a final batch weight of 2000 kg.

6. Heat batch to 95°C.

7. Turn off heat and agitator.

8. Take samples for pH, viscosity, soluble solids, smell and taste.

9. When batch complies with In-process Product Specification, pump across to filler holding tank, diverting the first 25 kg to waste to flush the line. The next 25 kg pumped across must be discharged from filler holding tank to flush out water. NOTE: BEFORE transferring product, preheat pipework and jacketed holding tank by flushing with 1000 kg of hot water at 96°C.

10. When last of sauce has been pumped across, divert to waste and flush the line to waste with 500 kg cold water.

11. Clean and sanitise according to procedure.