



CREAMY ONION SOUP MIX

INGREDIENTS	%
Nutrimix [®] 500, milk replacer	49.2
Minced Onion, dry	20.5
Starch, pregelatinized	12.3
Yeast Extract, savory	8.2
Shortening Powder	4.1
Salt	4.1
Garlic Powder	0.8
Lecithin	0.8

PROCEDURE

1. Blend dry ingredients thoroughly.
2. Mix 28.0 grams dry mix into 200 ml boiling water and stir well to dissolve all ingredients.
3. Simmer 5 minutes to develop flavors.

BENEFITS

Nutrimix 500 gives the soup a milky flavor and creamy texture. It also provides viscosity and opacity as well as emulsification.