

Facts

Origin Britain

Dates back 17th century

Ingredients Tomato, onion, vinegar,
sugar and spices

Ketchup is used as a condiment or as an ingredient in cooking.

MixSing Vacuum



Design

Shear	CFD simulations confirms >200,000 s ⁻¹
Design	According to European legislation and CE marked
Hygiene	Complying with EHEDG guidelines
Viscosity	Up to 1,500 cP
Accessories	Vacuum system
Materials	Stainless steel: AISI 316L. All materials: EC 1935

Insight

Ketchup is a condiment from tomatoes, vinegar, sugar, and spices. Ketchup's origins can be traced back to Asia, where a fish sauce called ke-tsiap was made in China as early as the 7th century. This sauce was made from fermented fish and spices and was used as a seasoning and condiment.

In the 17th century, ketchup began to be made from mushrooms in Europe, and by the 18th century, it was made from various fruits and vegetables, including tomatoes.

The first tomato ketchup recipe was published in 1812 by an American named James Mease.

In 1869, Henry J. Heinz founded the H. J. Heinz Company, which began to mass-produce tomato ketchup. The company's ketchup was made from ripe tomatoes cooked and strained to remove the seeds and skin, then mixed with vinegar and spices. The ketchup was placed in glass bottles and sealed with a cork or metal cap.

In the early 20th century, the H. J. Heinz Company began to use aseptic processing to preserve the ketchup, which allowed it to be stored at room temperature without spoiling. This made it possible to mass produce and distribute ketchup worldwide. The essential ingredients of ketchup include tomatoes, vinegar, sugar and spices, but depending on the recipe, other ingredients like onion and garlic powder, Worcestershire sauce, and even hot peppers can be added to give it a unique flavour. Ketchup is typically made from tomatoes, but other fruits and vegetables can also be used. For example, some kinds of ketchup are made from cranberries, pineapples, or even figs.

Ketchup is a versatile condiment that can be used in various dishes, from French fries to meatloaf and from burgers to barbecue sauce.

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