

**CHILLI SAUCE AND ITS METHOD OF PRODUCTION**

This invention relates to the method of production of a chilli sauce which enhances the flavour of cooked food and has a unique flavour different from other  
5 chilli sauces.

According to the present invention, there is provided a method for making a chilli sauce, the method comprising:

grinding together 280g to 520g fresh whole red  
10 chilli, 700g to 1300g dried chilli and 700g to 1300g garlic;

adding to the mixture 1050g to 1950g sugar and  
245g to 455g vinegar;

stirring the resulting mixture;

15 adding to the mixture 79.4g to 147.4g lime juice;  
and

stirring the mixture in the temperature range of  
from 18.2°C to 41.6°C.

Preferably, the method comprises the use of:

20 800g to 1200g dried chilli;

800g to 1200g garlic;

1200g to 1800g sugar;

280g to 420g vinegar;

90.7g to 136.1g lime juice; and

25 320g to 480g fresh whole red chilli.

Even more preferably, there is provided a method comprising the use of:

900g to 1100g dried chilli;

900g to 1100g garlic;

30 1350g to 1650g sugar;

315g to 385g vinegar;

102.1g to 124.7g lime juice; and

360g to 410g fresh whole red chilli.

Even more preferably, there is provided a method  
35 comprising the use of:

950g to 1050g dried chilli;

950g to 1050g garlic;  
1425g to 1575g sugar;  
332.5g to 367.5g vinegar;  
107.7g to 119.1g lime juice; and  
5 380g to 420g fresh whole red chilli.  
Even more preferably, there is provided a method  
comprising the use of:

980g to 1020g dried chilli;  
980g to 1020g garlic;  
10 1470g to 1530g sugar;  
343g to 357g vinegar;  
111.1g to 115.7g lime juice; and  
392g to 408g fresh whole red chilli.

Even more preferably, there is provided a method  
15 comprising the use of:

990g to 1010g dried chilli;  
990g to 1010g garlic;  
1485g to 1515g sugar;  
346.5g to 353.5g vinegar;  
20 112.3g to 114.5g lime juice; and  
396g to 404g fresh whole red chilli.

Even more preferably, there is provided a method  
comprising the use of:

995g to 1005g dried chilli;  
25 995g to 1005g garlic;  
1492.5g to 1507.5g sugar;  
348.3g to 351.8g vinegar;  
112.7g to 114.0g lime juice; and  
398g to 402g fresh whole red chilli.

30 Most preferably the method comprises the use of:  
1000g dried chilli;

1000g garlic;  
1500g sugar;  
350g vinegar;  
35 113.4g lime juice; and  
400g fresh whole red chilli.

Preferably, the dried chilli used in the present invention is dried whole red chilli.

The garlic used is preferably peeled garlic clove.

The sugar used is preferably refined white cane  
5 sugar.

Preferably, the vinegar used is artificial white vinegar.

The lime juice used is preferably extracted from a small lime, but it is envisaged that any lime would be  
10 suitable.

The fresh whole red chilli used is preferably big red chilli, and preferably the chilli seeds are not removed. In addition, the fresh whole red chilli, and also the dried whole red chilli, are medium ground in  
15 an initial stage.

Preferably the mixing is carried out in the temperature range of from 20.8°C to 38.4°C.

Even more preferably the mixing is carried out in the temperature range of from 23.4°C to 35.2°C.

20 Even more preferably the mixing is carried out in the temperature range of from 24.7°C to 33.6°C.

Even more preferably the mixing is carried out in the temperature range of from 25.5°C to 32.6°C.

25 Even more preferably the mixing is carried out in the temperature range of from 25.7°C to 32.3°C.

Even more preferably the mixing is carried out in the temperature range of from 25.9°C to 32.2°C.

The most preferable temperature range is from 26°C to 32°C.

30 **EXAMPLE**

400 Grams of fresh, big, whole red chilli are mixed with 1000g of dried whole red chilli and 1000g of peeled garlic clove. The resulting mixture is medium ground.

35 After grinding of the mixture, 1500g of white cane sugar and 350g of artificial white vinegar are added to

the mixture and the resulting mixture is then stirred.

113.4g of lime juice are then added and the resulting mixture is then stirred to give the chilli sauce of the present invention.

- 5        The whole process takes place in the temperature range of from 26°C to 32°C.



**CLAIMS**

1. A method of making a chilli sauce, the method comprising:

grinding together 280g to 520g fresh whole red  
5 chilli, 700g to 1300g dried chilli and 700g to 1300g  
garlic;

adding to the mixture 1050g to 1950g sugar and  
245g to 455g vinegar;

stirring the resulting mixture;

10 adding to the mixture 79.4g to 147.4g lime juice;  
and

stirring the mixture at a temperature in the range  
from 18.2°C to 41.6°C.

2. A method according to claim 1, comprising the  
15 use of:

800g to 1200g dried chilli;

800g to 1200g garlic;

1200g to 1800g sugar;

280g to 420g vinegar;

20 90.7g to 136.1g lime juice; and

320g to 480g fresh whole red chilli.

3. A method according to claim 1 or 2,  
comprising the use of:

900g to 1100g dried chilli;

25 900g to 1100g garlic;

1350g to 1650g sugar;

315g to 385g vinegar;

102.1g to 124.7g lime juice; and

360g to 410g fresh whole red chilli.

30 4. A method according to any preceding claim,  
comprising the use of:

950g to 1050g dried chilli;

950g to 1050g garlic;

1425g to 1575g sugar;

35 332.5g to 367.5g vinegar;

107.7g to 119.1g lime juice; and



380g to 420g fresh whole red chilli.

5. A method according to any preceding claim,  
comprising the use of:

- 980g to 1020g dried chilli;
- 5 980g to 1020g garlic;
- 1470g to 1530g sugar;
- 343g to 357g vinegar;
- 111.1g to 115.7g lime juice; and
- 392g to 408g fresh whole red chilli.

10 6. A method according to any preceding claim,  
comprising the use of:

- 990g to 1010g dried chilli;
- 990g to 1010g garlic;
- 1485g to 1515g sugar;
- 15 346.5g to 353.5g vinegar;
- 112.3g to 114.5g lime juice; and
- 396g to 404g fresh whole red chilli.

7. A method according to any preceding claim,  
comprising the use of:

- 20 995g to 1005g dried chilli;
- 995g to 1005g garlic;
- 1492.5g to 1507.5g sugar;
- 348.3g to 351.8g vinegar;
- 112.7g to 114.0g lime juice; and
- 25 398g to 402g fresh whole red chilli.

8. A method according to any preceding claim,  
comprising the use of:

- 1000g dried chilli;
- 1000g garlic;
- 30 1500g sugar;
- 350g vinegar;
- 113.4g lime juice; and
- 400g fresh whole red chilli.

9. A method according to any preceding claim,  
35 wherein the dried chilli is dried whole red chilli.

10. A method according to any preceding claim,



wherein the garlic is peeled garlic clove.

11. A method according to any preceding claim,  
wherein the sugar is refined white cane sugar.

12. A method according to any preceding claim,  
5 wherein the vinegar is artificial white vinegar.

13. A method according to any preceding claim,  
wherein the lime juice is extracted from a lime.

14. A method according to claim 13, wherein the  
lime is a small lime.

10 15. A method according to any preceding claim,  
wherein the fresh whole red chilli is a big red chilli  
from which the chilli seeds are not removed.

16. A method according to any preceding claim,  
wherein the fresh whole red chilli is medium ground.

15 17. A method according to claim 9, or to any one  
of claims 10 to 16 when appendant to claim 9, wherein  
the dried whole red chilli is medium ground.

18. A method according to any preceding claim,  
wherein the temperature range is from 20.8°C to 38.4°C.

20 19. A method according to any preceding claim,  
wherein the temperature range is from 23.4°C to 35.2°C.

20. A method according to any preceding claim,  
wherein the temperature range is from 24.7°C to 33.6°C.

25 21. A method according to any preceding claim,  
wherein the temperature range is from 25.5°C to 32.6°C.

22. A method according to any preceding claim,  
wherein the temperature range is from 25.7°C to 32.3°C.

23. A method according to any preceding claim,  
wherein the temperature range is from 25.9°C to 32.2°C.

30 24. A method according to any preceding claim,  
wherein the temperature range is from 26°C to 32°C.

25. A method substantially as hereinbefore  
described with reference to the foregoing Example.