

Abstract

Savoury vegetable preparation and process for its
production

The invention relates to a process for producing a savoury vegetable preparation which is storable at room temperature and is suitable as covering and/or filling, which is characterized in that coarsely chopped vegetables are boiled in an aqueous polydextrose solution to form a substantially homogeneous base mass having a Brix of 65-72°, preferably 68-70° Bx, the base mass thus produced is admixed with structure-giving constituents in small pieces and, if appropriate, again briefly heated to form a preparation of 70-74° Bx which still comprises the structure-giving constituents in piece form, and then, with addition of seasoning and flavouring components and edible acids and/or their salts, a final Brix of 73-80° Bx, an a_w of < 0.85 and a pH of < 4.7 are set.

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