

Product Application Sheet



MANGO CHUTNEY WITH NUTS

Fleischmann's Apple Cider Vinegar is consistent high quality vinegar with unique characteristics of fine flavor and aroma, resulting from alcoholic and acetous fermentation of apple materials. The Apple Cider Vinegar is clear, bright amber in color with a high quality, fruity taste. Fleischmann's Apple Cider Vinegar is well suited for marinade, salad dressings, and dips application.

<u>Ingredients</u>	<u>Percentage</u>
Medium Ripe Mango	76.0%
Sugar	9.5%
Apple Cider Vinegar- 60 grain	9.5%
Fine Chopped Walnuts	3.0%
Salt	1.0%
Spices (mix of thyme, marjoram, fennel seed)	1.0%
Total	100.0%

Procedure:

1. Wash and peel the mangos.
2. Mince and mix all ingredients together into a blender.
3. Transfer the mix into a pot and cook it in low heat until it boils.
4. Transfer quickly into a serving container and let it cool for an hour, then serve.

Note: Due to the numerous factors affecting end use results, all of our products are sold with the understanding that consumers conduct their own tests to determine suitability of our products for their applications. Statements contained herein should not be construed as express or implied representations/warranties.