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Subject:	<h2>HOMOGENIZATION OF KETCHUP</h2>
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Ketchup is the number one condiment worldwide. Heinz is the leading ketchup producer worldwide. There are lots of ways ketchup gets made. Some people even make their own. Depending on where you are in the world the recipe used to make ketchup may be different. Thousands of recipes for making ketchup have been published around the world. In addition, many recipes include ketchup as an ingredient.

Despite the many differences in ketchup worldwide, ketchup is used to perform similar culinary functions: to add zest, to add color, and to add flavor to other foods, and to camouflage the taste of unsatisfactory foods, unfamiliar or monotonous foods. Ketchup also serves as components in other sauces, soups, stews, ragouts, hashes, and many other "main" dishes. Historically, ketchup recipes have included the following ingredients: tomatoes, vinegar, spices (such as cloves, peppers, garlic, onions), and corn syrup (sugar)

Here are the steps in ketchup production:

