

Query ID: test1745

Query Text: whats the difference between tomato paste and tomato puree

Retrieved Documents:

1	doc61686	Tomato puree. The definitions of tomato puree vary from country to country. In the U.S., tomato puree is a processed food product, usually consisting of only tomatoes, but can also be found in the sea
0	doc2503196	Ketchup. As the century progressed, tomato ketchup began its ascent in popularity in the United States. Ketchup was popular long before fresh tomatoes were.[18] Many Americans[who?] continued to quest
0	doc1284349	Nix v. Hedden. In common parlance tomatoes are vegetables, as the Supreme Court observed long ago [see Nix v. Hedden 149 U.S. 304, 307, 13 S.Ct. 881, 882, 37 L.Ed. 745 (1893)], although botanically sp
0	doc1231405	Tomato. The tomato was introduced to cultivation in the Middle East by John Barker, British consul in Aleppo circa 1799 to 1825.[27][28] Nineteenth century descriptions of its consumption are uniforml
0	doc1931647	Jambalaya. There are two primary methods of making jambalaya, differentiated by the presence or absence of tomatoes.
0	doc2091221	Dill. In Romania dill (marar) is widely used as an ingredient for soups such as bors (pronounced "borsh"), pickles and other dishes, especially those based on peas, beans and cabbage. It is popular fo
0	doc1473919	Pasteurization. Appert's preservation by boiling involved heating the food to an unnecessarily high temperature, and for an unnecessarily long time, which could destroy some of the flavor of the prese
0	doc1315440	List of maize dishes. Pastel de choclo is a pastel food based on sweet corn or choclo
0	doc1075667	Pure function. A function can perform input or output and still be pure if the sequence of operations on the relevant Input/Output devices is modeled explicitly as both an argument and a result, and l
0	doc279228	Italian cuisine. Durum flour and durum semolina have a yellow tinge in color. Italian pasta is traditionally cooked al dente (Italian: firm to the bite, meaning not too soft). Outside Italy, dry pasta
0	doc1250881	Poland. The Polish national dishes are bigos [bis]; pierogi [pjɔɹji]; kielbasa; kotlet schabowy [ktɫt sxabv] breaded cutlet; goabki [wpkji] cabbage rolls; zrazy [zraz] roulade; pie
0	doc2436275	Dumpling. "Papas Rellenas" or stuffed potatoes consist of a handful of mashed potatoes (without the milk and butter) flattened in the palm of the hand and stuffed with a savoury combination of ingredi
0	doc2416754	Heinz Tomato Ketchup. The "upside-down" squeezable plastic bottle, consisting of an opaque red bottle with a wide white cap located at the bottom, was introduced as a food service product in 2002. It
0	doc513171	Pizza cheese. An example of a processed pizza cheese is Provel, which uses Cheddar, Swiss, and Provolone cheeses as flavorants.[30] Some analogue types are made with casein, a by-product of milk, and
0	doc2091218	Dill. In the Czech Republic, white dill sauce made of cream (or milk), butter, flour, vinegar and dill is called koprova omacka (also koprovka or kopracka) and is served either with boiled eggs and po
0	doc149720	Excipient. Tablet coatings protect tablet ingredients from deterioration by moisture in the air and make large or unpleasant-tasting tablets easier to swallow. For most coated tablets, a cellulose eth
0	doc243563	Dietary fiber. Some plants contain significant amounts of soluble and insoluble fiber. For example, plums and prunes have a thick skin covering a juicy pulp. The skin is a source of insoluble fiber, w
0	doc1986787	Tomalley. Tomalley (from the Carib word tumale, meaning a sauce of lobster liver),[1] crab fat, or lobster paste is the soft, green substance found in the body cavity of lobsters, that fulfills the fu
0	doc1747327	Potash. In the evaporation method hot water is injected into the potash which is dissolved and then pumped to the surface where it is concentrated by solar induced evaporation. Amine reagents are then
0	doc2042298	FDA Food Safety Modernization Act. Now, the FDA has planned to make available to the general public

and to Congress significant progress they have made towards implementing the FSMA.[33] In March 2012

- 0 doc1012169 Winemaking. Pressing is the act of applying pressure to grapes or pomace in order to separate juice or wine from grapes and grape skins. Pressing is not always a necessary act in winemaking; if grapes
- 0 doc1513583 Gelatin. If the raw material used in the production of the gelatin is derived from bones, dilute acid solutions are used to remove calcium and other salts. Hot water or several solvents may be used to
- 0 doc1700934 Pizza Margherita. Pizza Margherita is a typical Neapolitan pizza, made with San Marzano tomatoes, mozzarella fior di latte,[1] fresh basil, salt and extra-virgin olive oil.
- 0 doc1119333 Hot sauce. There are many recipes for hot sauces but the only common ingredient is some variety of chili pepper. Many hot sauces are made by using chili peppers as the base and can be as simple as add
- 0 doc970605 Spaghetti. Spaghetti pomodoro & basilico (tomato sauce and basil)
- 0 doc1236491 Vanilla. A simplified, alternative grading system has been proposed for classifying vanilla fruits suitable for use in cooking:[50]
- 0 doc255230 Orange juice. Removing the oxygen also strips out flavor-providing compounds, and so manufactures add a flavor pack in the final step,[15] which Cooks Illustrated magazine describes as containing "hi
- 0 doc1523061 Cheese. Moisture content (soft to hard)
- 0 doc1978115 Food irradiation. Up to the point where the food is processed by irradiation, the food is processed in the same way as all other food. To treat the food, they are exposed to a radioactive source, for
- 0 doc1998121 Queso blanco. Queso blanco and queso fresco may be eaten straight or mixed in with dishes. They make a creamy addition to recipes. They are often used as a topping for spicy Mexican dishes such as enc
- 0 doc279286 Italian cuisine. Venice and many surrounding parts of Veneto are known for risotto, a dish whose ingredients can highly vary upon different areas, as fish and seafood being added closer to the coast a
- 0 doc902129 Salami. Many Old World salami are named after their region or country of originsuch as Arles, Genoa, Hungarian, and Milano salami. Many are flavored with garlic. Some typesincluding some varieties f
- 0 doc1354524 Pseudomonas aeruginosa. The names pyocyanin and pyoverdine are from the Greek, with pyo-, meaning "pus",[5] cyanin, meaning "blue", and verdine, meaning "green".[citation needed] Pyoverdine in the abs
- 0 doc1596535 Instant mashed potatoes. Mashed potatoes can be reconstituted from potato flour, but the process is made more difficult by lumping; a key characteristic of instant mashed potatoes is that it is in the
- 0 doc1088218 Pennsylvania. Among the regional foods associated with Philadelphia are cheesesteaks, hoagie, soft pretzels, Italian water ice, Irish potato candy, scrapple, Tastykake, Wawa, and strombolis. In Pittsb
- 0 doc1129367 Cuisine of the United States. Immigrants from Southern Europe, namely Sicily, Campania, Lazio, and Calabria, appeared between 1880 and 1960 in New York, New Jersey, Pennsylvania, and Eastern Maryland
- 0 doc466523 Pasta. The forming process involves the dough entering an extruder in which the rotation of a single or double screw system pushes the dough toward a die set to a specific shape.[44] As the starch gra
- 0 doc1897544 Umami. The optimum umami taste depends also on the amount of salt, and at the same time, low-salt foods can maintain a satisfactory taste with the appropriate amount of umami.[30] One study showed tha
- 0 doc2420086 Custard. Custard may also be used as a top layer in gratins, such as the South African bobotie and many Balkan versions of moussaka.
- 0 doc567175 Printed circuit board. Subtractive methods remove copper from an entirely copper-coated board to leave only the desired copper pattern. In additive methods the pattern is electroplated onto a bare su
- 0 doc1483873 Primase. DNA primase is an enzyme involved in the replication of DNA and is a type of DNA polymerase. Primase catalyzes the synthesis of a short RNA (or DNA in some organisms [1]) segment called a pri

0	doc1989188	Indian painting. The process of making a Mysore painting involves many stages. The first stage involves the making of the preliminary sketch of the image on the base. The base consists of cartridge pa
0	doc951396	Comparison of Portuguese and Spanish. ham, prosciutto
0	doc936041	Serbia. Other agricultural regions include Macva, Pomoravlje, Tamnava, Rasina, and Jablanica.[191] In the structure of the agricultural production 70% is from the crop field production, and 30% is fro
0	doc2416235	Merlot. White Merlot is made the same way as White Zinfandel. The grapes are crushed, and after very brief skin contact, the resulting pink juice is run off the must and is then fermented. It normally
0	doc1473913	Pasteurization. It was invented by French scientist Louis Pasteur during the nineteenth century. In 1864 Pasteur discovered that heating beer and wine was enough to kill most of the bacteria that caus
0	doc1629894	Tamil cuisine. Virundhu meaning feast, when guests are invited during happy ceremonial occasions to share food. For festivals and special ceremonies, a more elaborate menu with steamed rice, varie
0	doc2579199	Starburst (confectionery). Starburst in the UK is vegan, its packaging and website clearly stating "Suitable for Vegetarians", and also does not contain any artificial colors or flavors.[8] In the US,
0	doc2351408	Tteok-bokki. Piquant, red gochujang-based tteok-bokki is one of Koreans' favorite snacks. Both soupy gungmul-tteok-bokki (; "soup tteok-bokki") and dry gireum-tteok-bokki (; "oil tteok-bokki
0	doc847467	Distilled water. It is also possible for brewers to blend distilled water with hard water to mimic the soft waters of Pilsen.[8]
0	doc2258515	Dishwashing liquid. In fifteen markets, domestic producers held the greatest 2013 retail value share with local brands:[14] in China, Guangzhou Liby Enterprise Group held a 30% retail value share; Hon
0	doc634860	Starch. In the dry end of the papermaking process, the paper web is rewetted with a starch based solution. The process is called surface sizing. Starches used have been chemically, or enzymatically de
0	doc427581	Lipid. Prenol lipids are synthesized from the five-carbon-unit precursors isopentenyl diphosphate and dimethylallyl diphosphate that are produced mainly via the mevalonic acid (MVA) pathway.[49] The s
0	doc279224	Italian cuisine. Italian cuisine is also well known (and well regarded) for its use of a diverse variety of pasta. Pasta include noodles in various lengths, widths and shapes. Distinguished on shapes
0	doc2600892	Malaysian cuisine. Belacan is essential to Malaysian cooking. It is a type of shrimp paste which is pressed into a block and sun-dried. In its raw form it has a very pungent, and some would say awful,
0	doc2049063	Ethylenediaminetetraacetic acid. The reduction of water hardness in laundry applications and the dissolution of scale in boilers both rely on EDTA and related complexants to bind Ca ²⁺ , Mg ²⁺ , as well a
0	doc2442325	Gel electrophoresis. The types of gel most typically used are agarose and polyacrylamide gels. Each type of gel is well-suited to different types and sizes of analyte. Polyacrylamide gels are usually
0	doc947122	Olive oil. Extra virgin olive oil is the highest grade of virgin oil derived by cold mechanical extraction without use of solvents or refining methods.[69][71] It contains no more than 0.8% free acidi
0	doc2120562	Quark (dairy product). In several languages quark is also known as "white cheese" (French: fromage blanc, southern German: Weikase or weier Kas, Hebrew: , translit. gevina levana, Lithuan
0	doc2495441	Scurvy. Infantile scurvy emerged in the late 19th century because children were being fed pasteurized cow's milk, particularly in the urban upper class. While pasteurization killed bacteria, it also d

Non-retrieved Relevant Documents: