



KETCHUP

A DELICIOUS CONDIMENT

Ketchup is a sauce used as a condiment, originally from East Asia, but now used in cuisines worldwide. It's known for its tangy, sweet flavor and its versatile use in a variety of dishes.

About Ketchup

The earliest known form of Ketchup was a fermented fish sauce from southern China. It made its way to Malaysia and Indonesia where it became kecap (pronounced "kay-chap"). That word evolved into ketchup in English. Originally, recipes used egg whites, mushrooms, oysters, grapes, mussels, or walnuts, among other ingredients, but now the unmodified term usually refers to tomato ketchup.



HISTORY

Ketchup has a fascinating history that spans the globe. Various recipes for ketchup were published in the 18th century, with ingredients including mushrooms, oysters, and fruits. However, it was in the 19th century that tomato ketchup began its rise to condiment fame. It was popularized in the United States by entrepreneurs such as Henry J. Heinz and quickly became a staple in homes and restaurants alike.

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Ketchup Manufacture

Modern ketchup is sweet and tangy, typically made from tomatoes, sweetener, vinegar, and seasonings. These ingredients are blended together and cooked slowly to achieve a rich, flavorful sauce. The tomatoes used in production are often ripe and of high quality, to ensure the best flavor. The resulting product is then bottled and distributed around the world.

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Ketchup VARIANTS

Beyond tomato ketchup, there are many variants of this beloved condiment. For example, mushroom ketchup is a traditional British condiment made from cooked, salted mushrooms. Fruit ketchup, popular in the Philippines, is made from bananas. There's also a spicy version of ketchup, often paired with fast food or used as a base for other sauces.

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