



Mayonnaise, 50% fat vegan vs. vegetarian

Ingredients

	Vegan (%)	Vegetarian (%)
Sugar beet pectin	0.5	
Egg yolk powder, heat-stable		1.0
Xanthan gum and guar gum	0.15	0.15
Modified starch	2.00	2.00
Rapeseed oil	50.0	50.0
Vinegar, 10%	3.8	3.8
Caster sugar	2.5	2.5
Table salt	1.0	1.0
Water	40.05	39.55
	100	100

Method

1. Pour water into the mixing vessel
2. **Vegan recipe: disperse pectin, sugar, table salt** **60 s / 3,000 rpm**
Vegetarian recipe: disperse egg yolk, sugar, table salt **60 s / 3,000 rpm**
3. **Blend the stabilisers (xanthan gum, guar gum and mod. starch)**
in approx. 5% oil
4. **Disperse the stabiliser and oil blend** **30 s / 1,500 rpm**
5. **Emulsify the remaining rapeseed oil** **30 s / 3,000 rpm**
6. **Disperse the vinegar** **30 s / 3,000 rpm**
7. **Homogenise the whole mixture** **30 s / 3,000 rpm**
8. **Pour into containers**

Comments on the adjustment of the final texture

Xanthan gum (E415) Guar gum (E412)	The combination of xanthan gum and guar gum produces a high level of viscosity and slight gelatinisation, so that the end product is nice and creamy and has a short texture. Due to the particularly long-chained molecules, we also achieve a very good storage stability of the emulsion.
Mod. starch (E1422)	Roller-dried waxy cornflour, cold-swelling to adjust the basic viscosity
Lab facilities	Vorwerk Thermomix

This recipe was developed in the pilot plant facilities of the company KaTech Katharina Hahn + Partner. The dosage of the ingredients and the process parameters might need to be adjusted to suit the machines/systems used on site. It is up to the consumer to ensure compliance with food regulations.

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