

STABILISING SYSTEMS VIDOGUM

Application Sheet VIDOGUM MX33 F102 “Mayonnaise 33%”

Recipe

Water	51.65%
Oil	33.00%
Sugar	4.00%
Salt	1.30%
Egg yolk powder	1.51%
VIDOGUM MX33 F102 (E 1442, E 412, E 415)	4.29%
Vinegar	2.25%
Mustard	2.00%
Total	100.00%

Technology/Process

- Measuring water at max. 20°C
- Add sugar, salt and egg yolk powder
- Homogenise at medium speed until all is properly dissolved
- Disperse **VIDOGUM MX33 F102**, into 1/3 of the oil
- Add VIDOGUM/oil mix to the water phase slowly and emulsify at the highest speed for forming the emulsion
- Add remaining oil and emulsify at the highest speed
- Add mustard and vinegar at reduced speed
- Add any flavour, preservations and/or colorant*

** The adjustment of the flavouring, colouring and the taste can be supported by our application lab.
Please get in touch with our sales representation of your country or direct with UNIPEKTIN
Ingredients AG*