

STABILISING SYSTEMS VIDOGUM



Application Sheet VIDOGUM MX64 F101 “Mayonnaise 64% fat”

Recipe

Oil	64.00%
Water	25.52%
Sugar	3.50%
Salt	1.11%
Egg yolk powder	2.00%
VIDOGUM MX64 F101 (E 1442, E 415, E 385)	1.30%
Vinegar 20%	2.40%
Lemon concentrate	0.10%
Mustard Flavour	0.07%
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 MX64 F101**, 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 flavour, lemon concentrate 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*

Application Sheet VIDOGUM MX64 F001 Mayo 64 2014 07 22