

Application Sheet VIDOGUM MX33 F001 “Mayonnaise 33% fat - egg free”

Recipe

Water	53.15%
Oil	33.00%
Sugar	3.50%
Salt	1.50%
VIDOGUM MX33 F001	3.00%
<i>(E 144, Whey protein, , E 412, E 415)</i>	
Mustard	2.00%
Vinegar 20%	3.50%
Flavour/Colour (VIDOGUM MX33 F002)	0.35%
Total	100.00%

Technology/Process

- Measure water at max. 20°C
- Disperse the **VIDOGUM MX33 F001** into 1/3 of the oil
- Add the 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 sugar and salt at reduced 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 dircet with UNIPEKTIN Ingredients AG*