

Application Sheet VIDOGUM MX64 F001 “Mayonnaise 64% fat - egg free”

Recipe

Water	24.41%
Oil	64.00%
Sugar	3.50%
Salt	1.50%
VIDOGUM MX64 F001 (E 144, Wheyprotein, , E 412, E 415)	1.68%
Mustard	2.20%
Vinegar 20%	2.50%
Flavour/Colour (VIDOGUM MX64 F002)	0.21%
Total	100.00%

Technology/Process

- Measure water at max. 20°C
- Disperse the **VIDOGUM MX64 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 direct with UNIPEKTIN Ingredients AG*