

STABILISING SYSTEMS VIDOGUM

Application Sheet VIDOGUM MX28 F102 "Salad cream 28% fat"

Recipe

Water	43.09%
Oil	27.80%
Sugar	13.80%
Spirit Vinegar 20%	5.75%
Mustard	5.00%
Salt	2.10%
Egg Yolk Powder	1.40%
VIDOGUM MX28 F102 (E 1442, E 412, E 415)	1.02%
Potassium Ascorbate	0.02%
Flavour/Colour (VIDOGUM MX28 F101)	0.02%
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 MX28 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*

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