

## Mayonnaise



## Recipe suggestion

Palsgaard® 3-6-9

**Product** 6 % fat mayonnaises – Cold Process

Recipe	%
Palsgaard® 3-6-9	5.00
Oil	5.50
Vinegar 12 %	5.00
Skimmilkpowder	4.00
Egg yolk	2.00
Sugar	2.00
Salt	1.50
Potassium sorbate	0.10
Titandioxide	0.05
Water	74.85
	100.00

### Procedure:

- \* Pour the water phase into the emulsification plant and start the recirculation.
- \* Add the egg yolk and oil into water phase and start the emulsification.
- \* Mix Palsgaard® 3-6-9 with salt, sugar and potassium sorbate and add it into the water phase,.
- \* When all dry ingredients are mixed together and added to emulsion.  
Mix for 3-5 min.
- \* Add the vinegar and mustard into the emulsion.

The consistency of the finished product can be altered by small adjustments up or down of the dosage of PALSGAARD® 3-6-9.

### Benefits

Palsgaard® 3-6-9 is developed for mayonnaise with no fat, or reduced fat content and is providing a smooth structure with high viscosity.

Identification: 6% mayo P 3-6-9 cold (00523901-EU-E-RS)\_102

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