

## Mayonnaise



## Recipe suggestion

Palsgaard® 1-2-3

**Product** "Fat free" mayonnaise with 0,5 % fat. - Cold process

Recipe	%
Palsgaard® 1-2-3	5.00
Vinegar 12 %	5.00
Maltodextrine	5.00
Skim milk powder	4.00
Egg yolk	2.00
Sugar	2.00
Salt	1.50
Potassium sorbate	0.10
Titandioxide	0.05
Water	75.35
	100.00

### Procedure:

- \* Pour the water phase to the emulsification plant and start recirculation.
- \* Add egg yolk to water phase and start the emulsification.
- \* Mix Palsgaard® 1-2-3 with salt, sugar and potassium sorbate and add it to the water phase.
- \* When all dry ingredients are mixed together and added to emulsion.  
Mix for 3-5 min.
- \* Add vinegar and mustard to the emulsion.

The consistency of the finished product can be altered by small adjustments up or down of the dosage of PALS GAARD® 1-2-3.

### Benefits

Palsgaard® 1-2-3 is developed for mayonaise with no fat, or reduced fat content up to 60 % fat content and is providing a smooth structure with high viscosity.

Identification: mayo 0,5% 1-2-3 cold (00523801-EU-E-RS)

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