Mayonnaise  

Recipe suggestion  
Palsgaard® 1-2-3

Product  “Fat free” mayonnaise with 0,5 % fat. - Cold process

Recipe  | %  
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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 eggyolk 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 PALSGAARD® 1-2-3.

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