

## Mayonnaise



## Recipe suggestion

Palsgaard® 1-2-3

**Product** Reduced fat mayonnaises with 5% fat

Recipe	%
Water	75.85
Palsgaard® 1-2-3	5.00
Vinegar 12 %	5.00
Skimmilkpowder	4.00
Egg yolk	2.00
Sugar	2.00
Salt	1.50
Potassium sorbate	0.10
Titandioxid	0.05
Sunflower oil	4,50
	100.00

### Procedure:

- \* Pour the water phase to the emulsification plant and start recirculation.
- \* Add egg yolk and oil into water phase and start 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 into 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 5 % 1-2-3 cold (00523801-EU-E-RS)

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