

## PALSGAARD® 5245

## Product Profile Mayonnaise

- Product Type:** Mixture of vegetable hydrocolloids and modified starch
- Application Areas:** This mixture of stabilizers and thickening agents is especially developed for mayonnaise containing 35-50% oil and egg yolk. Cold process. The product is suitable for mixing with fruits, vegetables, fish or meat products.
- Functional Properties:** PALSGAARD® 5245 provides the following advantages:
- \* Ensures emulsification and stabilization of the oil-in-water emulsion.
  - \* Improves the viscosity of the final product.
  - \* Absorbs water liberated from the filling.
  - \* Ensures a fine and homogeneous consistency, stable under acid conditions down to pH around 3.5.
- Dosage:** 2.5-3.3%, calculated on the weight of the mayonnaise, and depending on the composition of the mix and the viscosity required.