

Mayonnaise



Recipe Suggestion

Palsgaard® 5344

Product: Reduced fat myonnaise with 40% oil. Cold process..

Recipe:

	%
Palsgaard® 5344	4.90
Sugar	1.20
Salt	0.70
Potassium sorbate	0.10
Water	50.95
Vegetable oil	40.00
Lactic acid 88%	0.10
Vinegar, 12%	2.00
Mustard flavour	0.05
	100.00

Procedure:

- * Pour the water phase into the emulsification plant and start the recirculation.
- * Mix together Palsgaard® 5344 and vegetable oil in the ratio 1:2 and pour into the water phase while mixing, thus starting the emulsification.
- * Add salt, sugar, mustard flavour, and preservations into the water phase.
- * Add the vegetable oil gradually in order to keep the emulsion stable.
- * Add vinegar 12% and lactic acid 88% into the emulsion

In order to keep the temperature low, stop recirculation as soon as the vinegar has been properly emulsified into the mayonnaise.

The consistency of the finished product can be altered by small adjustments up or down of the dosage of Palsgaard® 5344.

Benefits:

Palsgaard® 5344 provides an excellent emulsion, together with a very smooth texture and good stability.