

Mayonnaise



Recipe Suggestion

Palsgaard[®] 5248

Product: Mayonnaise with 50% oil. Cold process.

Recipe:

	%
Palsgaard [®] 5248	2.75
Sugar	1.00
Salt	1.00
Potassium sorbate	0.15
Water	36.10
Egg yolk pasteurized	5.00
Vegetable oil	50.00
Vinegar, 12%	3.50
Mustard paste	0.50
	100.00

Procedure:

- * Pour the water phase into the emulsification plant and start the recirculation.
- * Mix Palsgaard[®] 5248 with vegetable oil in the ratio 1:2 and add slowly into the water phase, thus starting the emulsification.
- * Add egg yolk pasteurized, salt, sugar and preservations.
- * Add the remaining vegetable oil gradually in order to keep the emulsion stable.
- * Add the vinegar 12% and mustard paste 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[®] 5248.

Benefits:

Palsgaard[®] 5248 provides an extremely smooth texture and good stability.