

Mayonnaise



Recipe Suggestion

Palsgaard® 5232

Product: Mayonnaise with 80% oil. Cold process.

Recipe:

	%
Palsgaard® 5232	0.15
Water	10.60
Egg yolk powder	1.60
Sugar	1.00
Dextrose	0.20
Sodium citrate	0.15
Vegetable oil	80.00
Potassium sorbate	0.10
Mustard paste	1.50
Citric acid powder	0.20
Vinegar 7%	4.00
Vinegar 12%	0.50
	100.00

Procedure:

- * Pour the water phase into the emulsification plant and start the recirculation.
- * Mix Palsgaard® 5232 with vegetable oil in the ratio 1:2 and add slowly into the water phase, thus starting the emulsification.
- * Add egg yolk powder, sugar, dextrose, sodium citrate and preservations into the water phase.
- * Add the remaining vegetable oil gradually in order to keep the emulsion stable.
- * Add the vinegar 12%, vinegar 7%, citric acid powder 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® 5232.

Benefits:

Palsgaard® 5232 provides an excellent smooth texture and good stability.

Identification: 80% mayo 5232 egg powder cold (00523201-EU-E-RS)_107

Palsgaard A/S – Palsgaardvej 10 – DK-7130 Juelsminde – Denmark – Phone: +45 76 82 76 82 – E-mail: Direct@palsgaard.dk – Fax: +45 76 82 76 83

The product is tested and recommended for use in mentioned application only. The information given is, to the best of our knowledge, reliable. However, no guarantees are given, not even in case of negligence on the part of Palsgaard A/S, and users of our products, are recommended and advised to conduct their own trials to determine whether our products are suitable for the user's specific purposes. In case of delivery of defective products the user is only entitled to order a new delivery. Palsgaard A/S assumes no guarantee against patent infringement, liabilities or risks involved from the use of this product or information given.