

Mayonnaise



Recipe Suggestion

Palsgaard® 5308

Product: Mayonnaise with 80% oil. Cold process.

Recipe:

	%
Palsgaard® 5308	0.10
Water	11.00
Egg yolk pasteurized	6.00
Salt	0.30
Potassium sorbate	0.10
Vegetable oil	80.00
Vinegar 12%	2.50
	100.00

Procedure:

- * Pour the water phase into the emulsification plant and start the recirculation.
- * Mix Palsgaard® 5308 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 into the water phase.
- * Add the remaining vegetable oil gradually in order to keep the emulsion stable.
- * Add the vinegar 12% 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® 5308.

Benefits:

Palsgaard® 5308 provides an excellent smooth texture and good stability.