



Mayonnaise

Ingredients

Oil	80%
Water	5.40%
Egg yolk	7.00%
Vinegar	6.00%
Mustard	0.70%
Salt	0.30%
Sugar	0.50%
Satialgine® S550NS	0.10%



Directions

1. Pre-blend all the dry ingredients
2. Disperse pre-mix in water, add vinegar and then mustard
3. Pasteurize to 85°C and cool to 40°C
4. Emulsify and add successively into the emulsified mixture egg yolk and oil
5. Fill into a container

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