

Vegan mayonnaise-like salad cream

with Xanthan Gum



| Ingredients | Supplier | Quantity | |
|------------------------|----------------------|----------|-----------|
| 1 Demin. water | | 43.40 % | 3472.00 g |
| 2 Spirit vinegar (8 %) | Surig | 4.00 % | 320.00 g |
| 3 Vegetable oil | | 45.00 % | 3600.00 g |
| 4 Sugar | | 4.00 % | 320.00 g |
| 5 Emjel EP 820 C | Emsland | 1.50 % | 120.00 g |
| 6 Salt | | 1.20 % | 96.00 g |
| 7 Emfix X02 | Emsland | 0.60 % | 48.00 g |
| 8 Guar Gum | TIC GUMS | 0.20 % | 16.00 g |
| 9 Xanthan Gum FN | Jungbunzlauer | 0.10 % | 8.00 g |
| Total | | 100 % | 8000 g |

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*From nature
to ingredients®*

Directions

Process with BECOMIX Laboratory Homogenizer Type RW 15 CD

- 1 Add water and vinegar into vessel
- 2 Disperse Emfix X02, sugar and salt
- 3 Blend by pumping at app. 1.2 m/s for 2 minutes
- 4 Close vessel
- 5 Take 30 g of oil and make a slurry with starch and thickeners
- 6 Add oil via filling funnel through the lid and homogenise at 15 m/s
- 7 Add slurry and homogenise again
- 8 Deaerate under vacuum
- 9 Fill into containers

Nutrition Information

per 100 g finished product

| | |
|------------------|-----------------------|
| Energy | 397.44 kcal / 1662 kJ |
| Protein | 0.02 g |
| Carbohydrates | 6.21 g |
| of which sugars | 4.00 g |
| of which polyols | 0.00 g |
| Fat | 41.36 g |
| Fibres | 0.06 g |
| Salt | 1.22 g |
| Sodium | 479 mg |

Nutrition Claims

Vegan



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The information contained herein is meant to demonstrate how our products can be used. This formulation has been subjected to limited stability tests and has been shown to perform well. The given data are suggestions without any guarantee aimed to support customers' development.