



09/2023

## Salad dressing, 25% fat, hot production vegan vs. vegetarian

### Ingredients

	Vegan (%)	Vegetarian (%)
<b>Sugar beet pectin</b>	<b>0.50</b>	
<b>Egg yolk powder, heat-stable</b>		1.00
Xanthan gum and guar gum	0.15	0.15
Modified starch	1.60	1.60
Rapeseed oil	25.00	25.00
Mustard	4.50	4.50
Caster sugar	4.50	4.50
Vinegar, 10%	4.50	4.50
Table salt	1.40	1.40
Water	57.85	57.35
	<b>100.00</b>	<b>100.00</b>

### Method

- Pour water into the mixing vessel
- 2. Vegan recipe: disperse sugar beet pectin, sugar and table salt** (60 s | 3000 rpm)  
**Vegetarian recipe: disperse egg yolk powder, sugar, table salt** (60 s | 3000 rpm)
- Blend the stabilisers (xanthan gum, guar gum and mod. starch) with approx. 5% rapeseed oil
- Disperse the stabiliser and oil blend (30 s | 1500 rpm)
- Emulsify the remaining rapeseed oil (30 s | 3000 rpm)
- Disperse the vinegar and mustard (30 s | 3000 rpm)
- Homogenise the whole mixture (30 s | 3000 rpm)
- Heat up (indirectly) > 85° C
- Pour into containers > 75° C

### Comments on the adjustment of the final texture

#### Xanthan gum (E415) Guar gum (E412)

The combination of xanthan gum and guar gum produces a high level of viscosity and slight gelatinisation, so that the end product is nice and creamy and has a short texture. Due to the particularly long-chained molecules, we also achieve a very good storage stability of the emulsion.

#### Mod. starch (E1422)

Combination of hot and cold-swelling starch. Cold-swelling starch to create initial viscosity which ensures a stable emulsion quality. Hot-swelling starch which only swells when the product is heated to 85°C, thus saving energy and time as a slightly more liquid product can be heated more quickly.

#### Lab facilities

Vorwerk Thermomix

#### Schweizer Zucker AG

Oberwiesenstrasse 101  
8501 Frauenfeld

T +41 52 724 74 00  
sales@zucker.ch  
swissbetapectin.com

This recipe was developed in the pilot plant facilities of the company KaTech Katharina Hahn + Partner. The dosage of the ingredients and the process parameters might need to be adjusted to suit the machines/systems used on site. It is up to the consumer to ensure compliance with food regulations.

SWISS  
**BETA  
PECTIN**



**Naturally natural.**