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Mayonnaise, 50% fat vegan vs. vegetarian

Ingredients

	Vegan (%)	Vegetarian (%)
Sugar beet pectin	0.50	
Egg yolk powder, heat-stable		1.00
Xanthan gum and guar gum	0.15	0.15
Modified starch	2.00	2.00
Rapeseed oil	50.00	50.00
Vinegar, 10%	3.80	3.80
Caster sugar	2.50	2.50
Table salt	1.00	1.00
Water	40.05	39.55
	100.00	100.00

Method

- Pour water into the mixing vessel
- Vegan recipe: disperse pectin, sugar, table salt** (60 s | 3000 rpm)
Vegetarian recipe: disperse egg yolk, sugar, table salt (60 s | 3000 rpm)
- Blend the stabilisers (xanthan gum, guar gum and mod. starch) in approx. 5% oil
- Disperse the stabiliser and oil blend (30 s | 1500 rpm)
- Emulsify the remaining rapeseed oil (30 s | 3000 rpm)
- Disperse the vinegar (30 s | 3000 rpm)
- Homogenise the whole mixture (30 s | 3000 rpm)
- Pour into containers

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)	Roller-dried waxy cornflour, cold-swelling to adjust the basic viscosity
Lab facilities	Vorwerk Thermomix

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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.

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