



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

### Ingredients

	Vegan (%)	Vegetarian (%)
<b>Sugar beet pectin</b>	<b>0.5</b>	
<b>Egg yolk powder, heat-stable</b>		<b>1.0</b>
Xanthan gum and guar gum	0.15	0.15
Modified starch	1.6	1.6
Rapeseed oil	25.0	25.0
Mustard	4.5	4.5
Caster sugar	4.5	4.5
Vinegar, 10%	4.5	4.5
Table salt	1.4	1.4
Water	57.85	57.35
	<b>100</b>	<b>100</b>

### Method

- Pour water into the mixing vessel
- Vegan recipe: disperse sugar beet pectin, sugar and table salt 60 s / 3,000 rpm  
Vegetarian recipe: disperse egg yolk powder, sugar, table salt 60 s / 3,000 rpm
- Blend the stabilisers (xanthan gum, guar gum and mod. starch) with approx. 5% rapeseed oil
- Disperse the stabiliser and oil blend 30 s / 1,500 rpm
- Emulsify the remaining rapeseed oil 30 s / 3,000 rpm
- Disperse the vinegar and mustard 30 s / 3,000 rpm
- Homogenise the whole mixture 30 s / 3,000 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

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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