

55% Fat

Mayonnaise

Replacing Egg Yolk

**Mayonnaise with
Revyve Yeast Proteins
for emulsification and
creamy mouthfeel**

- No egg, no compromise
- Cost-reduction
- Clean-label



Creamy



Vegan



Lactose Free



Gluten Free



Egg Free

Mayonnaise (55% fat)

Revvyve ingredients	Functionalities	Application characteristics	Replacing
Vitality-PG	Emulsification	Creamy, stable emulsion	2% egg yolk powder

	Ingredients	Weight (%)	Weight (g)
Phase 1			
	Tap water	35.30%	353.00
Phase 2			
Revvyve	Vitality-PG	0.50%	5.00
	Sugar	0.80%	8.00
	Salt	0.60%	6.00
	Corn starch (Pregelatinized)	2.30%	23.00
Phase 3			
	Dijon mustard (sharp)	2.50%	25.00
Phase 4			
	Sunflower oil	55.00%	550.00
Phase 5			
	Vinegar (white)	3.00%	30.00
Total:		100.00%	1000.00

Allergen: Mustard

Preparation

- 1 Mix dry ingredients [Phase 2] by hand and add with water [Phase 1] to Thermomix. Mix for 1 minute at speed 3.0
- 2 Add mustard [Phase 3] to Thermomix and mix for 1 minute at speed 3.0
- 3 Set Thermomix to speed 4.5 and add oil [Phase 4] in 40 seconds while gradually increasing the speed up until 7.0. Then mix for 15 seconds at speed 8.0.
- 4 Add Vinegar [Phase 5] to Thermomix and mix for 15 seconds at speed 3.0

Recommendations:

- 1 Recommend batch size: 1000g in Thermomix (for sufficient volume for shear)
- 2 Add vinegar at the end, emulsification capacity is higher at neutral pH
- 3 Once emulsion is formed, the mayonnaise is stable when decreasing pH
- 4 It's possible to replace the pregelatinized starch, with 0.6% xanthan gum
- 5 Higher shear will result in a more viscous mayonnaise
- 6 Using cold water and oil will result in a more viscous mayonnaise
- 7 Vitality-PG performs better in a sauce with higher oil to water ratio