

EZENTIAL® READY-MIX MAYO PREGEL

EZENTIAL® READY-MIX MAYO PREGEL is a premix specifically developed for the ***production of mayonnaise-type emulsions*** with an ***oil content ranging from 30% to 70%***, ensuring consistent performance across a wide range of formulations tailored to end consumer preferences.

The formulation provides optimized texturization, delivering the required viscosity and mouthfeel without the need for additional additives. It enables manufacturers to produce and package their mayonnaise-style sauce in various formats, including sticks, glass jars, and squeeze bottles.

Application Recipe

Ingredients	%
EZENTIAL® READY-MIX MAYO PREGEL	**6.50 %**
WATER	51.89 %
OIL	35.00 %
VINEGAR 8%	4.00 %
XANTHAN GUM	0.40 %
SALT / **EZENTIAL® ADVANCED SALT**	0.50 %
BETA CAROTENE	0.01 %
VIN'TASTE SAVOURY NATURAL EGG	**1.50 %**
POTASSIUM SORBATE	0.14 %
SODIUM BENZOATE	0.06 %
Total	100.00 %





Packaging

Multi-layers paper bags,
20 *or* ***25 kg*** *net*

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For the processing of any sample request, please provide the following code: PXS080