

RANGE VIN'MISCEO

Sauces & French fries



>> VIN'MAYO

FOR THE PRODUCTION OF **MAYONNAISES** ADAPTED TO THE TASTE OF THE FINAL CUSTOMERS. WITH OUR PREMIXES YOU CAN PACK THE END PRODUCT IN DIFFERENT WAYS: STICKS, GLASS JARS, SQUEEZES...

VIN'MAYO ECO EX
For an economical alternative.

VIN'MAYO EK+B+OF
Mustard and egg-vinegar flavoured.



APPLICATIVE RECIPES

VIN'MAYO ECO EX	15%	25%	35%
VIN'MAYO ECO EX (PXS072)	5.65%	6.65%	6.45%
VEGETABLE OIL	15.00%	25.00%	35.00%
WATER	70.59%	58.59%	47.59%
MUSTARD	4.00%	5.00%	5.00%
VINEGAR	3.00%	3.00%	3.00%
SUGAR	0.80%	0.80%	2.00%
SALT*	0.80%	0.80%	0.80%
PRESERVATIVE	0.16%	0.16%	0.16%

1 KG OF PREMIX = 15 KG / 15 KG / 15.5 KG OF END PRODUCT

* V-SALT: salt reduction solutions.

VIN'MAYO EK+B+OF	25%
VIN'MAYO PREMIUM (PXS073)	6.22%
VEGETABLE OIL	25.00%
WATER	62.72%
VINEGAR	3.00%
SUGAR	2.00%
SALT*	0.90%
PRESERVATIVE	0.16%

1 KG OF PREMIX = 12.1 KG OF END PRODUCT

OUR TIP

USE SUNFLOWER OIL AS VEGETABLE OIL.

PRODUCTION PROCESS

This process is given as an example and can be adapted to your equipment.

		Time	RPM speed	Temperature
Step 1 Mixing	Add all the ingredients in the mixer. >>>>>>> At the end of this step, the product must be smoothed and homogenous, without lumps.	2 min	High speed	Température ambiante
Step 2 Mixing	Keep mixing in case of lumps. >>>>>>> At the end of this step, the product can be packed.	1 min	High speed	Température ambiante
Step 3 Stabilisation	Place the product in a positive cold room (+2/+4°C) for stabilisation for 48h.	48 H	Positive cold room	+2°C / +4°C



INDUSTRIAL EQUIPMENT & INVESTMENT

Industrial cooker/mixer



PACKING

Our VIN'MAYO premixes are packed into multilayer paper bag of 20 kg net. Our pallets 100 cm x 120 cm have undergone a treatment (ISMP15).

