

RANGE VIN'MISCEO

Dressing sauces & French fries



>> VIN'MAYO

THANKS TO ITS KNOW-HOW, VINPAI HAS DEVELOPED A DIVERSIFIED RANGE OF MAYONNAISE ADAPTED TO YOUR NEEDS AND TO FINAL CUSTOMERS TASTES. WITH OUR PREMIXES YOU CAN PACK THE END PRODUCT IN DIFFERENT WAYS: STICKS, GLASS JARS, SQUEEZES...



Our solutions are available in 3 OPTIONS.

YouTube

VIN'MAYO GOURMET
For a traditional recipe with 70% of oil and egg in the end product.

VIN'MAYO PREMIUM
3 solutions, each one can be used with a recipe including from 15% to 35% of oil, with a mustard flavour and/or egg-vinegar.

YouTube

VIN'MAYO ECO
For a competitive and alternative mayonnaise, semi-liquid or double cream, without egg.

APPLICATIVE RECIPES

VIN'MAYO GOURMET / 70%

VIN'MAYO GOURMET (PXS049)	8.14%
VEGETABLE OIL	70.00%
WATER	18.00%
VINEGAR	3.00%
SALT*	0.70%
PRESERVATIVE	0.16%

1 KG OF PREMIX = 12.2 KG OF END PRODUCT



VIN'MAYO PREMIUM (EK)

	15%	25%	35%
VIN'MAYO PREMIUM (PXS021 - PXS023 - PXS073)	6.94%	6.72%	6.45%
VEGETABLE OIL	15.00%	25.00%	35.00%
WATER	72.00%	62.22%	52.59%
VINEGAR	3.00%	3.00%	3.00%
SALT*	0.90%	0.90%	0.80%
SUGAR	2.00%	2.00%	2.00%
PRESERVATIVE	0.16%	0.16%	0.16%

1 KG OF PREMIX = 14.4 KG / 14.8 KG / 15.5 KG OF END PRODUCT

* VINPAI also offers salt reduction solutions which can be used into food preparations.

VIN'MAYO ECO

	15%	25%
VIN'MAYO ECO (PXS010 - PXS072)	6.45%	6.65%
VEGETABLE OIL	15.00%	25.00%
WATER	65.59%	58.59%
MUSTARD	4.00%	5.00%
VINEGAR	3.00%	3.00%
SALT*	0.80%	0.80%
SUGAR	5.00%	0.80%
PRESERVATIVE	0.16%	0.16%

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



USE POTASSIUM SORBATE AS PRESERVATIVE.

OUR TIPS

CHOOSE SUNFLOWER OIL AS VEGETABLE OIL.

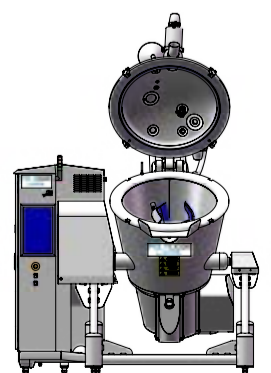
PRODUCTION PROCESS

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	Room temperature
Step 2 Mixing	Keep mixing in case of lumps. >>>>>> At the end of this step, the product can be packed.	1 min	High speed	Room temperature
Step 3 Stabilization	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

POLYCOOK industrial cooker/mixer



PACKING

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

