

# 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.

#### YouTube

**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.

**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 - PXS026)	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 - PXS011)	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.

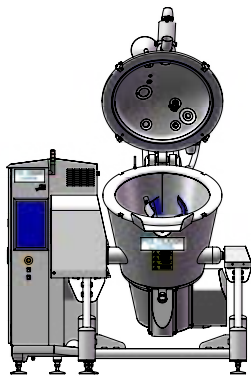
#### PRODUCTION PROCESS

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

		Time	RPM speed	Temperature
<b>Step 1 Cooking</b>	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
<b>Step 2 Cooking</b>	Keep mixing in case of lumps. >>>>>> At the end of this step, the product can be packed.	1 min	High speed	Room temperature
<b>Step 3 Stabilization</b>	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).

