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...



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 eggvinegar.

VIN'MAYO ECO

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

APPLICATIVE RECIPES

| VIN'MAYO GOURMET / 70% | | | | |
|------------------------|------------------------------|--|--|--|
| 8.14% | VIN'MAYO GOURMET (PXS049) | | | |
| 70.00% | VEGETABLE OIL | | | |
| 18.00% | WATER | | | |
| 3.00% | VINEGAR | | | |
| 0.70% | SALT* | | | |
| 0.16% | PRESERVATIVE | | | |

1 KG OF PREMIX = 12.2 KG OF END PRODUCT

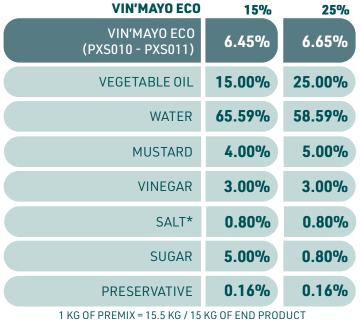




| VIN'MAYO PREMIUM (EK) | | 15% 25% | | 35% |
|-----------------------|--|---------|--------|--------|
| | VIN'MAYO PREMIUM (PXS021 - PXS023 - PXS026) | 6.94% | 6.72% | 6.45% |
| | VEGETABLE OIL | 15.00% | 25.00% | 35.00% |
| | WATER | 72.00% | 62.22% | 52.59% |
| | VINEGAR | 3.00% | 3.00% | 3.00% |
| | 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.





SUBTRACT THE CONDENSATE QUANTITY TO THE WATER %. **USE POTASSIUM** SORBATE AS PRESERVATIVE.



CHOOSE SUNFLOWER OIL AS VEGETABLE OIL.

PRODUCTION PROCESS

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

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stabilisation for 48h.

| nt. | Time | speed | Temperature |
|---|-------|---------------|-------------------------|
| Add all the ingredients in the mixer. >>>>> the end of this step, the product st be smoothed and homogenous, without lumps. | 2 min | High speed | Room temperature |
| eep mixing in case of lumps. >>>>> the end of this step, the product can be packed. | 1 min | High speed | Room temperature |
| ace the product in a positive cold room (+2/+4°C) for | 48 H | Positive cold | +2°C / +4°C |



Step 1 Cooking

steam injection

INVESTMENT



room





INDUSTRIAL EQUIPMENT &





Our VIN'MAYO premixes are packed into mutilayers paper bag of 20 kg net.

Our pallets 100 cm x 120 cm have undergone a treatment (ISMP15).