

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.

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.

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



SUBTRACT THE CONDENSATE QUANTITY TO THE WATER %.
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 Cooking | 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 Cooking | 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

Cooker/mixer with steam injection



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).

