

Process:
Product Group:
Product Family:

EMULSIFICATION
LPP
REACTRON®



FOOD



Achieving Creamy and Stable Eggless Mayonnaise Production: Kinematica's Innovative Solutions



THE APPLICATION SCOPE / PURPOSE

Mayonnaise is a well-known and often used ingredient in kitchens around the world due to its creamy texture, rich and tangy flavour. This sauce is quite popular and has been used for years as a condiment, dip, salad dressing and even as a base for the production of different sauces. It is typically produced from vegetable oil, egg yolks, vinegar or lemon juice and seasonings. Egg yolks are a crucial component of mayonnaise, as they act as an emulsifier, binding the oil and water together to create a stable, creamy emulsion. However, eggless mayonnaise has gained popularity in recent years due to dietary preferences, allergies, and concerns about animal welfare and cholesterol. However, its production can be challenging. Kinematica provide solutions for the production of eggless mayonnaise at the laboratory and production scale.

Get full access to the Application Note by clicking this link:

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