



# Freeze-thaw Stable Whipped Mayonnaise

With GPI PB 7701



## Guide

When you need sauces and dressings to maintain emulsion in frozen and thawed ready-to-eat entrees like sandwiches, pizzas or frozen meal kits.

GPI is here to create your solution and guide you forward.

## Perform

With our deep knowledge in functional hydrocolloid blends, we used **GPI PB 7701** to prevent phase separation in frozen and thawed sauces like mayonnaise for frozen sandwiches. This carrageenan-free blend maintains viscosity in freeze thaw-cycles, helping maintain the oil in fat emulsion. The added viscosity improves body, texture and spreading character of sauces. GPI PB 7701 was formulated to provide a smooth and creamy mouthfeel, mimicking regular mayonnaise.

GPI understands your product's journey from formulation to processing.

## Inspire

Use GPI PB 7701 to provide freeze-thaw stability and viscosity in a variety of sauces and condiments. Use it to create vegan mayonnaise, reduced fat mayonnaise, and any oil-in-water emulsion based sauces.

GPI is your hydrocolloid solutions provider for new product development and optimization. See our contact details at the end of the recipe.

### INGREDIENTS

#### Freeze-thaw Stable Whipped Mayonnaise

|              |                   |                |
|--------------|-------------------|----------------|
| 435.7g       | Water             | 43.57%         |
| 350g         | Fat/Oil*          | 35.00%         |
| 120g         | Glucose*          | 12.00%         |
| 80g          | Vinegar           | 8.00%          |
| <b>7.5g</b>  | <b>GPI PB7701</b> | <b>0.75%</b>   |
| 4g           | Emulsifier*       | 0.40%          |
| 2g           | Spice             | 0.20%          |
| 0.8g         | Color             | 0.08%          |
| <b>1000g</b> | <b>TOTAL</b>      | <b>100.00%</b> |

\*For best results, use oils and fats high in saturated fat.



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## PROCEDURE

### Mixing:

- Using a high speed mixer with cooking capabilities, pour in the water, glucose syrup and vinegar. Mix until ingredients are evenly dispersed and maintain agitation.
- In a separate container, pre-heat the oil/fat to 80°C
- Pre-blend **GPI PB 7701** with all dry ingredients.
- Under constant mixing, pour in the dry mix into the mixer.
- Increase mixing speed and increase temperature to 80°C.
- Maintain mixing and temperature for 5 minutes to fully hydrate the dry ingredients.

### Emulsification:

- Slowly pour in the heated oil/fat into the mixer.
- Continue mixing for 5 minutes at 80°C.
- Pass the mixture through a 2 stage homogenizer.
  - Stage 1: 30 - 40 bar, stage 2: 110-120 bar, total: 150 bar
- Once the mixture has been homogenized, cool it down to 4°C while under gentle agitation.

### Whipping:

- Once mixture has reached 4°C, transfer to a mixer with a whip attachment.
- Whip at highest setting to form soft peaks, approximately 90 seconds.

### Storing:

- Dispense whipped mayonnaise on sandwiches and other entrees.
- Package and store frozen.

## NUTRITIONAL FACTS

66 portions per recipe

**Serving size 1 Tbsp (15g)**

Amount per serving

**Calories**

**52**

**% Daily Value\***

|                       |            |
|-----------------------|------------|
| <b>Total Fat</b> 5.3g | <b>7%</b>  |
| Saturated Fat 4.4g    | <b>22%</b> |
| Trans Fat 0g          |            |

**Cholesterol** 0mg **0%**

**Sodium** 30mg **1%**

**Total Carbohydrate** 1.2g **1.2%**

Dietary Fiber 0g **0%**

|                            |             |
|----------------------------|-------------|
| Total Sugars 1.2g          |             |
| Includes 1.2g Added Sugars | <b>2.4%</b> |

**Protein** 0g **0%**

Vitamin D 0mcg **0%**

Calcium 1mg **0%**

Iron 0mg **0%**

Potassium 0.1mg **0%**

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

GPI Global Inc. is a BRCS, HACCP and GMP certified company.



Looking for inspiration?

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