



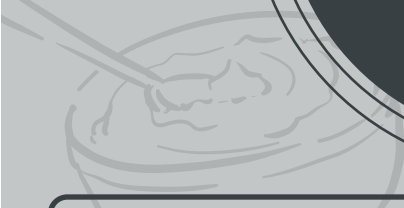
CEAMFIBRE[®]
Citrus fibre



— Sauces —

MAYONNAISE

CEAMFIBRE[®] WY
for mayonnaise
sauces



Ceamsa's WY range of fibre-based solutions ensures great emulsifying properties and provides the mayonnaise and alike sauces with the desired body, creaminess and shine.

Texture can be designed according to market and manufacturer preferences, along with the labelling needs: clean label, vegan sauces, etc.



Citrus Fibre

Ceamfibre WY 91-800
Ceamfibre WY 91-815
Ceamfibre WY 91-830
Ceamfibre WY 91-850

Ceamfibre WY 91-825V
Ceamfibre WY 91-835V
Ceamfibre WY 91-840V
Ceamfibre WY 91-850V



CEAMSA

The power of texture.

BENEFITS



- Emulsifying properties.
- Includes vegan solutions.
- Thickening, shine and body.
- Shelf life stability.
- Cost improvement.
- Possibilities for clean label.



From fluid to spoonable textures, mayonnaise recipes can be adapted according to market preferences.



BASIC RECIPE VEGAN MAYONNAISE, 40% FAT



INGREDIENTS

INGREDIENTS	%
Ceamfibre WY 91-840V	2.8
Water	47.4
Vegetable oil	40
Vinegar (6%)	5
Sugar	3
Salt	1.2
Mustard powder	0.5
Potassium sorbate	0.1

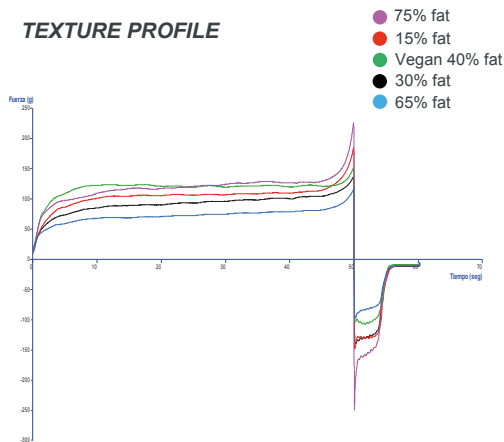


BASIC RECIPE LOW FAT MAYONNAISE (15%)

INGREDIENTS

INGREDIENTS	%
Ceamfibre WY 91-815	5.7
Water	69
Vegetable oil	15
Vinegar (6%)	5
Sugar	3
Salt	1.2
Egg yolk powder	0.5
Mustard powder	0.5
Potassium sorbate	0.1

TEXTURE PROFILE



Ceamfibre WY covers a range of textures, which are analysed by means of firmness (positive peak) and stickiness (negative peak); apart from consistency and viscosity.

CEAMSA - Application Guidelines

AGL n° 6015 Mayonnaise, 15% fat	AGL n° 6025 Vegan mayonnaise, 25% fat
AGL n° 6030 Mayonnaise, 30% fat	AGL n° 6035 Vegan mayonnaise, 35% fat
AGL n° 6050 Mayonnaise, 50% fat	AGL n° 6040 Vegan mayonnaise, 40% fat
AGL n° 6065 Mayonnaise, 65% fat	AGL n° 6051 Vegan mayonnaise, 50-55% fat
AGL n° 6075 Mayonnaise, 75% fat	