

Egg Free Vegan Mayonnaise

Faba Bean Protein Concentrate 60 is a micronised faba bean protein concentrate.

NOVATION PRIMA® 340 is a functional, pre-gelatinised waxy- maize starch that offers a higher freeze/thaw stability than any other existing instant functional native starch.

NOVATION® INDULGE 3920 Provides a creamy, smooth, rich mouthfeel. Should be used in combination with other thickeners to bring added indulgence to an application

This product concept card is designed to show how our ingredients can be used to create products with a range of benefits for you and your consumers.



INGREDIENTS	%
Faba Bean Protein Concentrate 60% 10% Solution (10% in water dilution, see preparation below)	2.00
Rapeseed Oil	41.30
Water	40.12
Novation Prima® 340	4.30
Lemon Juice	2.70
Dijon Mustard	2.50
Granulated Sugar	2.50
White Wine Vinegar (6%)	2.50
Salt	1.30
Novation® Indulge 3920	0.70
Sodium Benzoate	0.08
Total	100

EGG FREE VEGAN MAYONNAISE	
Nutrition facts	Serving (100g)
Energy (kcal/kj)	171/174
Fat (g)	5.1
of which saturates (g)	0.4
Carbohydrate (g)	19.9
of which Sugars (g)	3.7
Protein (g)	11.9
Dietary Fibre (g)	6.1
Sodium (g)	0.91

Method

Faba Bean Protein Concentrate 60% 10% Solution:

- To make up a 10% solution, use 10g of Faba Bean Protein Concentrate 60% with 90g of cold water. This can be scaled up to a quantity suitable for the amount of mayonnaise you would like to make
- Add to the thermomix, set to speed 1.5 at 90°C for 5 minutes
- Immediately cool over ice

Egg Free Mayonnaise:

- Mix the dry ingredients of sugar, salt and sodium benzoate together in a bowl
- Mix the water, mustard, Faba Bean Protein Concentrate solution, vinegar, and lemon juice, then add to the thermomix
- Add the dry ingredients to the thermomix on speed 2, with no heat
- Mix 1/3 of the oil with the starch in a jug and then slowly add to the thermomix on speed 4 over 2 minutes
- Then set the thermomix to speed 4 for 1 minute
- Stream in the remaining oil to thermomix over a 2 minute period, speed 4
- Once all oil has been added, set thermomix for 1 minute. Check the starch hydration level over 2 minutes

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