

PRESS RELEASE

High quality at all fat levels

Low-fat mayonnaise Hydrosol develops integrated compound without starch

Ahrensburg, October 2016 – Mayonnaise is one of the world's most popular deli products, but its high fat content is a disadvantage from a health point of view. To reduce this without sacrificing texture, normally some of the fat is replaced with substances like starch that bind water. While economical, this procedure is undesirable in certain markets like Russia and the Middle East, since it is considered to reduce the quality. Hydrosol's stabiliser experts have now developed a starch-free integrated compound that enables the production of high-quality, low-fat mayonnaise. The final product has a creamy, pleasantly light consistency with a very good mouth feel and excellent taste.

“Replacing fat with starch in low-fat mayonnaise products has economical as well as processing advantages. But consumers often see it as a kind of deception,” reported Dr. Dorotea Pein, Product Manager Hydrosol. “For this reason we have developed a new formulation that uses hydrocolloids and vegetable fibre to provide texture while still giving a pleasantly soft, creamy texture that can absolutely measure up to a full-fat mayonnaise.”

The new Stabimuls M30 NOS integrated compound is based on powdered egg yolk, dairy protein, vegetable fibre and hydrocolloids. It can be used to make salad creams with fat contents as low as 30 percent. Like all Hydrosol integrated compounds for mayonnaise, this new product is easy to use in manufacturing. It needs only water, seasonings, oil and vinegar. Following suitable shearing, the final product can be filled and packaged.

About Hydrosol:

Hydrosol GmbH & Co. KG headquartered in Ahrensburg near Hamburg, Germany, is a fast-growing international supplier of food stabilisers, with subsidiaries around the world. Its specialists develop and produce tailor-made stabiliser systems for dairy products, ice cream and desserts, delicatessen and ready meals, as well as meat, sausage and fish products. With its international network of 16 subsidiaries and numerous qualified foreign representatives, the company is represented in the world's key markets. As a member of the independent, owner-operated Stern-Wywiol Gruppe with a total of eleven sister companies, Hydrosol can make use of many synergies. The company has access to the knowledge of some 70 R&D specialists and to the extensive applications technology of the Group's large Technology Centre in Ahrensburg. It also benefits from shared production facilities and the Group's own

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logistics resources, so it can offer customers a high degree of flexibility and innovation capabilities. The Stern-Wywiol Gruppe is one of the world's most successful international suppliers of food & feed ingredients.

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