GUIDELINE RECIPE

LOW FAT MAYONNAISE – SALT REDUCTION

with Saltwell®

- **Saltwell® is an all-natural reduced sodium sea salt that can be used to replace regular salt in a variety of applications**
- **It has the taste, appearance and functionality of regular salt**
- **Ideal for targeting HFSS applications**

Globally, people are consuming too much salt, and it is important to reduce this intake where possible. In addition to HFSS regulations in the UK, Action on Salt, PHE, FSAI and WHO salt reduction targets are strong drivers for new developments. The use of Saltwell® in this recipe simply reduces sodium to improve the nutritional profile of whilst maintaining important functionality.

Recipe	Salt	Saltwell®
Ingredients / Raw Materials	%	%
Water	54.20	54.20
Vegetable Oil	28.50	28.50
Spirit Vinegar 12%	4.00	4.00
*Emjel® EP 300 * **	3.80	3.80
Lemon Juice	2.30	2.30
Egg Yolk Powder	2.00	2.00
White Sugar	2.20	2.20
Salt	1.10	
Saltwell®		1.10
Dijon Mustard	1.00	1.00
Xanthan Gum	0.40	0.40
*4308 X-TRA Guard™ S * **	0.50	0.50
TOTAL	100.00	100.00

Processing Steps:

1. Premix the starches / gums into a small portion of the oil
2. Add the water to the vessel
3. Add the dry powders into the water and stir to disperse / wet out
4. With high shear on introduce the oil suspended starches / gums
5. Continue to add the rest of the oil at a steady rate
6. When 3/4 oil has been added, add the vinegars, mustard, lemon juice
7. Continue to add the rest of the oil at a steady rate
8. When all in shear to ensure fully mixed then decant into the container

Benefits and Characteristics:

Saltwell® 's distinctive grain, extracted from an underground sea in Chile's Atacama Desert naturally contains 35% less sodium than regular salt. It can be used to easily substitute salt at a 1:1 ratio without impacting functionality.

Varieties available:

- Regular (natural grain size with silicon dioxide for anti-caking)
- Microfine (smaller grain size)
- Natural (without anti-caking agent)

Application Photo:



This recipe is for development use only. Due to difference in materials and processing, we recommend testing in your own setting following consultation with our team.

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HEALY GROUP

Indicative Ingredient Declaration:

Ingredient Declaration - 30% Low Fat Mayonnaise Salt:

Water, Vegetable Oil, Spirit Vinegar, Modified Potato Starch, Lemon Juice, Sugar, **Egg** Yolk Powder, Salt, Dijon **Mustard**, Rowan Berry Extract, Stabiliser (Xanthan Gum)

Ingredient Declaration - 30% Low Fat Mayonnaise Saltwell:

Water, Vegetable Oil, Spirit Vinegar, Modified Potato Starch, Lemon Juice, Sugar, **Egg** Yolk Powder, Sea Salt or Salt, Dijon **Mustard**, Rowan Berry Extract, Stabiliser (Xanthan Gum)

*Allergens in **bold**

Nutrition:

Nutritional Data: /100g (Calculated)	Salt	Saltwell®
Energy kJ	1,232	1,232
Energy k Cal	298	298
Fat	29.8	29.8
Of which saturates	2.2	2.2
Carbohydrates	6.4	6.4
Of which Sugar	2.3	2.3
Fibre	0.3	0.3
Protein	0.8	0.8
Sodium	0.442	0.296
Equivalent as Salt	1.133	0.759
UK HFSS Score	9	8



Notes:

*** Also from The Healy Group:*

Emjel® EP 300 – functional - Modified Potato Starch
X-Tra Guard™ – natural shelf-life extender – Rowan Berry Extract

Enquire with our team for more details.

*** X-Tra Guard™ is an extract of rowan berries that is naturally high in organic acids. As a result, care should be taken when determining the right level in the recipe by fully assessing the dosage. The levels in this recipe are a suggested starting point (recommended dosage from 2500 ppm to 5000 ppm on total recipe) for initial guidance only and manufacturers should satisfy themselves in their own developments to achieve the desired effects.*