GUIDELINE RECIPE

VERY LOW FAT (12%) MAYONNAISE

with SenseFi®

- **SenseFi® is a clean label oat fibre that give a short, creamy texture that is robust to shear and gives excellent coating properties.**
- **This can be used to give further fat reduction to make very low-fat mayonnaise taste like their full fat originals.**

Maintaining the indulgent nature of mayonnaise for fat and calorie reduction continues to be a key market trend. This is being further targeted by the FSA and FSAI through guidelines such as the HFSS and general fat reduction targets. By using SenseFi®, the nutritional profile of very low-fat mayonnaise can be improved without compromising the indulgent mouthfeel and overall flavour.

Recipe	Full Fat	Very Low Fat (12%)
Ingredients / Raw Materials	%	%
Water	12.00	68.80
Vegetable Oil	76.00	12.00
Spirit Vinegar 12%	4.00	5.00
Lemon Juice	1.00	2.50
Egg Yolk Powder	2.50	0.80
White Sugar	2.50	2.40
Salt	0.70	1.10
Dijon Mustard	1.00	1.00
*Emjel® EP 300***		4.50
SenseFi®		0.80
*Ajirex® NH***		0.20
Xanthan Gum		0.40
*4308 X-TRA Guard™ S GF***	0.30	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 SenseFi® powder and high shear to activate
4. Add the dry powders into the water and stir to disperse / wet out
5. With high shear on introduce the oil suspended starches / gums
6. Continue to add the rest of the oil at a steady rate
7. When 3/4 oil has been added, add the vinegars, mustard, lemon juice
8. Continue to add the rest of the oil at a steady rate
9. When all in shear to ensure fully mixed then decant into the container

Benefits and Characteristics:

SenseFi® is a clean label oat fibre. When high sheered SenseFi binds water. SenseFi acts as a fat mimetic due to the impact it has on mouthfeel and adding texture to products. It has a neutral taste so can be incorporated into a wide range of applications.

Application Photo:



Email: info@healy-group.com

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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Feb 2025

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HEALY GROUP

Indicative Ingredient Declaration:

Ingredient Declaration - Full Fat Mayonnaise:

Vegetable Oil, Water, Spirit Vinegar, **Egg** Yolk Powder, Sugar, Lemon Juice, Dijon **Mustard**, Salt, Rowan Berry Extract

Ingredient Declaration - 12% Low Fat - SenseFi:

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

*Allergens in **bold**

Nutrition:

Nutritional Data: /100g (Calculated)	Full Fat	Very Low Fat (12%)
Energy kJ	2,940	607
Energy k Cal	714	146
Fat	77.5	12.6
Of which saturates	5.5	0.9
Carbohydrates	2.9	7.2
Of which Sugar	2.5	2.5
Fibre	0.0	1.0
Protein	0.9	0.5
Sodium	0.276	0.468
Equivalent as Salt	0.707	1.201
UK HFSS Score	16	5





Notes:

** Also from The Healy Group:*

Emjel® EP 300 – functional - Modified Potato Starch
Ajirex® NH – a natural flavour / yeast extract to give the koku body, mouthfeel – Natural Flavour or Yeast Extract

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.*

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