GUIDELINE RECIPE

PLANT BASED / VEGAN LOW-FAT MAYONNAISE

with PrimaPro Pea micronized pea protein

- **Micronized protein to improve mouthfeel and creaminess**
- **Plant based functional emulsifier**
- **Egg replacement for sustainability, cost**

The plant-based / vegan market is a growing arena where consumers seek to avoid animal-derived products, including egg ingredients, for both sustainability and ethical reasons. There is also a growing trend to remove eggs from recipes for cost and environmental benefits. This recipe demonstrates how PrimaPro Pea Protein can help achieve both objectives in a high-quality plant-based (vegan) mayonnaise.

Recipe	Egg	PrimaPro Pea
Ingredients / Raw Materials	%	%
Water	54.00	52.00
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	
PrimaPro Micronized Pea Protein		2.80
White Sugar	2.20	2.20
Saltwell®	1.10	1.10
Dijon Mustard	1.00	2.20
Ajirex™ NH	0.20	0.20
Xanthan Gum	0.40	0.40
4308 X-Tra Guard™ S GF	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:

PrimaPro Pea benefits from the micronization process to effectively give more surface area to allow for improved emulsification versus more coarse pea protein alternatives.

This results in creamier products and smoother textured mouthfeel through a better overall emulsification capacity.

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.

V1.20250210
Checked By: RN/PJS / GFD
Feb 2025

GUIDELINE RECIPE

HEALY GROUP

Indicative Ingredient Declaration:

Ingredient Declaration - 30% Low Fat Mayonnaise - Egg:

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

Ingredient Declaration - Vegan 30% Low Fat Mayonnaise - PrimaPro Pea:

Water, Vegetable Oil, Spirit Vinegar, Modified Potato Starch, Pea Protein Isolate, Lemon Juice, Sugar, Dijon **Mustard**, Sea Salt or Salt, Rowan Extract, Stabiliser (Xanthan Gum), Natural Flavour / Yeast Extract

*Allergens in **bold**

Nutrition:

Nutritional Data: /100g (Calculated)	Egg	PrimaPro Pea
Energy kJ	1,235	1,236
Energy k Cal	299	299
Fat	29.8	29.0
Of which saturates	2.2	1.9
Carbohydrates	6.4	6.4
Of which Sugar	2.3	2.3
Fibre	0.3	0.3
Protein	0.9	2.7
Sodium	0.306	0.331
Equivalent as Salt	0.786	0.848
UK HFSS Score	8	6



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
Saltwell® – naturally reduced sodium sea salt – Salt or Sea Salt
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.*

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.

V1.20250210
Checked By: RN/PJS / GFD
Feb 2025