GUIDELINE RECIPE

REDUCED FAT (45%) MAYONNAISE FOR COLESLAW – GUM REPLACEMENT

with SenseFi® from Socius

- **SenseFi® is a clean label oat fibre that can be used to replace gums such as Xanthan and Guar in making mayonnaises and dressings**
- **This give a short, creamy texture that is robust to shear and gives excellent coating properties.**

Discourse surrounding *Ultra Processed Foods* has reignited interest in natural ingredients which give consumers more confidence in their products. The replacement of Xanthan and Guar gums has become a trending focus area. In this mayonnaise, SenseFi® is used to replace Xanthan and Guar gums to ensure that it is stabilised to give a thick, creamy texture. It can then be used in other applications such as coleslaw.

Recipe	Gums	SenseFi®
Ingredients / Raw Materials	%	%
Water	37.90	37.00
Vegetable Oil	45.00	45.00
Egg Yolk	6.00	6.00
Spirit Vinegar 12%	4.00	4.00
White Sugar	2.50	2.50
Lemon Juice	2.00	2.00
Dijon Mustard	1.00	1.00
*Saltwell® ***	0.50	0.50
*4308 X-Tra Guard™ S GF***	0.50	0.50
Guar Gum	0.30	
Xanthan Gum	0.30	
SenseFi®		1.50
TOTAL	100.00	100.00

Processing Steps:

1. Add the water to the vessel
2. Add the SenseFi® to the water and high shear until fully activated/smooth
3. Add the dry powders into the water and stir to disperse/wet out
4. Continue to add the rest of the oil
5. When 3/4 oil has been added, add the vinegars, mustard, lemon juice
6. Continue to add the rest of the oil
7. When all in shear to ensure fully mixed then decant into the container

Benefits and Characteristics:

SenseFi® is a natural, multifunctional oat fibre than can be used to provide texture and stability, particularly in fat and calorie-reduced applications.

In powder form it needs to be activated by high shear at the beginning of the manufacturing process. Once activated, it is stable to heat, shear and a wide range of pH conditions.

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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HEALY GROUP

Indicative Ingredient Declaration:

Ingredient Declaration - Coleslaw Style - Gums:

Vegetable Oil, Water, **Egg** Yolk, Spirit Vinegar, Sugar, Lemon Juice, Dijon **Mustard**, Sea Salt or Salt, Rowan Berry Extract, Stabilisers (Guar Gum (E412), Xanthan Gum (E415))

Ingredient Declaration - Coleslaw Style - SenseFi:

Vegetable Oil, Water, **Egg** Yolk, Spirit Vinegar, Sugar, Lemon Juice, Oat Fibre, Dijon **Mustard**, Sea Salt or Salt, Rowan Berry Extract

*Allergens in **bold**

Nutrition:

Nutritional Data: /100g (Calculated)	Gums	SenseFi
Energy kJ	1,815	1,810
Energy k Cal	441	440
Fat	46.9	46.9
Of which saturates	3.5	3.5
Carbohydrates	3.3	3.0
Of which Sugar	2.6	2.6
Fibre	0.4	1.4
Protein	1.1	1.1
Sodium	0.132	0.161
Equivalent as Salt	0.340	0.413
UK HFSS Score	9	8



Notes:

*** Also from The Healy Group:*
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 sorbic acid (c22-24%) and thus care should be taken when determining the right level in the recipe by fully assessing the dosage and total sorbic acid content that will be present. The levels in these recipes 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 that this is achieving the desired effects.*

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