

Egg-free Dressings and Sauces



PerfectaSOL[®]
by Avebe

Ingredients	Dosage with egg yolk (%)	Dosage with PerfectaSOL [®] S 300 (%)
Vegetable oil	50.00	50.00
Water	32.70	34.90
Sugar	3.50	3.50
Vinegar (5%)	3.00	3.00
Lemon juice	2.80	2.80
Modified potato starch*	2.50	2.00
Egg yolk powder	2.50	-
Dijon mustard	2.00	2.00
Salt	1.00	1.00
PerfectaSOL [®] S 300*/**	-	0.80
TOTAL	100.00	100.00

* for cold processing ELIANE[®] SC 160 and for hot processing ELIANE[®] VE 580 is advised

** Potato protein

PerfectaSOL[®] S 300

Originally mayonnaise is prepared with egg yolk as emulsifier, but also without egg yolk it is possible to prepare nice mayonnaise like sauces. PerfectaSOL[®] S 300 is a unique protein solution for replacement of eggs in dressings and mayonnaises.

PerfectaSOL[®] S 300 provides

- Emulsification
- Creaminess
- Process stable
- Vegan/ Cholesterol free

PerfectaSOL[®] S 300 characteristics

- Easy to process
- Excellent emulsification
(at low dosage)
- Optimal throughout
manufacturing and shelf life
- Egg replacement

