



Mayonnaise

Egg-based solutions and technical support
for successful mayonnaise production



Innovative solutions for the **mayonnaise industry**

Källbergs is a leading supplier of egg-based, high-quality products to the mayonnaise industry. We supply everything from pure egg products to Mayo-Max – compounds that are formulated to suit the needs of different customers and markets.

Mayonnaise comes in many different varieties that are linked closely with the local food culture.

Källbergs has long experience of supplying egg-based ingredients and compounds for mayonnaise production in different countries.

By optimising existing recipes we can offer cost-effective solutions that improve our customers' competitiveness

Egg yolk in powdered form increases productivity

Dried egg yolk is finding increasingly wide use in the mayonnaise industry. In contrast to liquid egg, powdered egg yolk has a long shelf life and does not require refrigerated transport. The high emulsification capacity of Källbergs' powdered egg yolk also yields cost benefits for mayonnaise manufacturers.

Källbergs' processed egg yolk produces a thermally stable emulsion, ensuring that end products such as mayonnaise, dressings or sauces can be heated without the emulsion breaking down.

We make sure your recipe works

Our Technical Advisory Team offers technical support to our customers, either in our own pilot plant or in your production facility.

We have a unique understanding of eggs and their role in an emulsion, as well as expertise in other ingredients such as starch and hydrocolloids. By combining these ingredients in the right way, in consultation with you, together we can create a cost-effective and stable end product.



Guide to Källbergs' Heat Stable Egg Yolk Powder

Heat Stable Egg Yolk Powder Dosage guide

Existing product	Dosage	→	Heat Stable Egg Yolk Powder	Water	Salt adjustment
Powdered egg yolk	100 g	→	70 g	30 g	- 5,4 g
Powdered whole egg	100 g	→	65 g	35 g	- 3,9 g
Liquid egg yolk	100 g	→	32,5 g	67,5 g	- 2,5 g
Liquid egg yolk (8% salt)	100 g	→	30 g	70 g	+ 5,7 g
Liquid whole egg	100 g	→	20 g	80 g	- 1,2 g
Liquid whole egg (8% salt)	100 g	→	17,5 g	82,5 g	+ 7,0 g

Recipe guide for mayonnaise

Ingredients	%	%	%	%	%	%	%	%
Vegetable oil	80	72	67	60	50	40	35	30
Water	11,6	19,5	24,8	31,4	40,4	50,1	54,1	59,0
Starch				0,5	1,5	2,0	3,0	3,0
Heat Stable Egg Yolk Powder	1,8	1,8	1,5	1,3	1,3	1,0	1,0	1,0
Salt	1,3	1,3	1,3	1,3	1,3	1,3	1,3	1,3
Sugar	3,0	3,0	3,0	3,0	3,0	3,0	3,0	3,0
Acetic acid (24%)	1,3	1,3	1,3	1,3	1,3	1,3	1,3	1,3
Stabiliser	0,05	0,1	0,1	0,2	0,2	0,3	0,3	0,4
Additives (e.g. preservatives, flavour enhancers, colouring)	1,0	1,0	1,0	1,0	1,0	1,0	1,0	1,0
Total	100	100	100	100	100	100	100	100





Example of mayonnaise recipe with Mayo-Max

Ingredients	%	%	%
Vegetable oil	67,0	56,0	50,0
Water	25,3	35,4	40,4
Mayo-Max	1,1	2,0	3,0
Salt	1,3	1,3	1,3
Sugar	3,0	3,0	3,0
Acetic acid (24%)	1,3	1,3	1,3
Additives (e.g. preservatives, flavour enhancers, colouring)	1,0	1,0	1,0
Total	100	100	100

Mayo-Max – custom compounds for **efficient production**

Mayo-Max is a range of mayonnaise compounds formulated to suit different customers and markets. We provide the support that is needed to successfully convert recipes for use with Mayo-Max.

Working from an existing mayonnaise recipe we can also formulate a new Mayo-Max recipe that matches or exceeds the customer's requirements regarding consistency, appearance and taste.



The secret behind the nature of **mayonnaise**





Partner to the mayonnaise industry

Since its foundation in 1945, Källbergs has grown to become the largest Nordic producer of egg-based ingredients for many different applications.

We supply liquid and dried ingredients, as well as ready-made mixes, to customers all over the world.

By focusing on development and high-tech expertise we have progressively become an increasingly important partner to customers who require high standards of support and innovation from their suppliers.

By providing custom solutions we contribute to the development, profitability and competitiveness of our customers.



Box 73, SE-545 22 Töreboda, Sweden
Tel +46 506 485 00, Fax +46 506 485 99
www.kallbergs.se