

Cost Saving

Tahini Mayonnaise

IDEA	SOLUTION
Develop a product in line with current trends for Middle Eastern flavours.	A mayonnaise with a tahini flavour that pleases consumers while enabling cost savings.

N-CREAMER® 2230 emulsifying starch can enable recipe cost savings by replacing egg or other emulsifiers. With tolerance across all processing conditions, it can provide excellent texture stability over shelf life in mayonnaise, dressings and cooking creams. It can also be used to enhance functional performance in analogue or processed meats.

ULTRA-TEX® 2131 instant starch is a cost-effective replacement for oil which can help manufacturers save costs while creating premium, short and glossy textures. Suitable for use in salad dressings and sauces, it also brings cold viscosity to processed meats, which improves handling and processing.

Tahini Mayonnaise

Oil Phase

Ingredients	% as is
Rapeseed oil	31.30
Tahini paste	10.00
ULTRA-TEX® 2131	4.30
Total	45.60

Water Phase

Ingredients	% as is
Water	37.65
Vinegar, 6% acid	6.00
Lemon juice	2.70
Mustard	2.50
Sugar	2.50
Salt	1.30
Skim milk powder	1.00
N-CREAMER® 2230	0.75
Total	54.40

Preparation on reverse



Nutritional Information

Nutrients per 100g

ENERGY (kJ / kcal)	1567 / 375
FAT (g)	37.3
of which SATURATES (g)	3.7
CARBOHYDRATE (g)	7.8
of which SUGARS (g)	3.3
DIETARY FIBRE (g)	0
PROTEIN (g)	2.4
SALT (g)	1.4

Allergen Information

Contains milk and products thereof, mustard and products thereof, sesame and products thereof.

ULTRA-TEX® 2131 and N-CREAMER® 2230 contain Sulphur Dioxide (SO₂), typically <10 ppm.

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Preparation

1. Blend one third of the oil with the ULTRA-TEX® 2131.
2. Mix all of the water phase ingredients with the N-CREAMER® 2230 in the kitchen aid at a moderate speed for 30 seconds, then gradually add the oil-starch mix within 60 seconds.
3. Turn shear down to low for two minutes.
4. Mix remaining oil with tahini and add to the kitchen aid at low speed within 90 seconds.
5. Emulsify for 30 seconds at high speed.
6. Cold fill into containers and keep refrigerated.