

MASBLEN® 6801

Reduced Fat, Eggless Mayonnaise

MASBLEN® 6801 is a functional blend consisting of specially selected emulsifiers and hydrocolloids developed for the low fat, eggless mayonnaise. MASBLEN® 6801 provides a stable emulsion in low fat, eggless mayonnaise giving it a rich and creamy texture.

MASBLEN® 6801 is an emulsifier blends in paste form invented for low fat spread application.

Features of MASBLEN® 6801

- Comprised of GMO free, Halal and Kosher certified ingredients.
- Easy to use functional blend system powder.
- Versatile blend for use in mayonnaise recipes with reduced fat content.
- Exhibits good emulsification stability in mayonnaise.

Formulation Considerations while Using MASBLEN® 6801

- Optimum dosage of MASBLEN® 6801: 0.25 – 0.40% in total formulation.
- Actual dosage level vary depending on formulation and desired product performance.

Advantages of Using MASBLEN® 6801

- Facilitates emulsification, providing a stable and homogeneous emulsion.
- Flexibility in low to high viscosity, depending on dosage level.
- Delivers a rich texture with smooth, creamy mouthfeel (for eggless or reduced fat recipes).

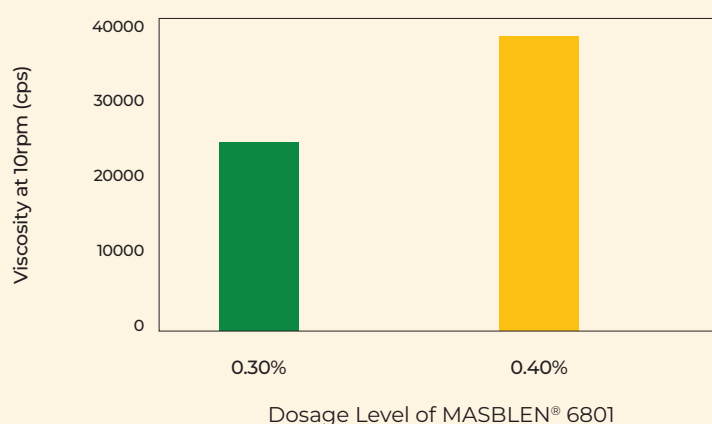




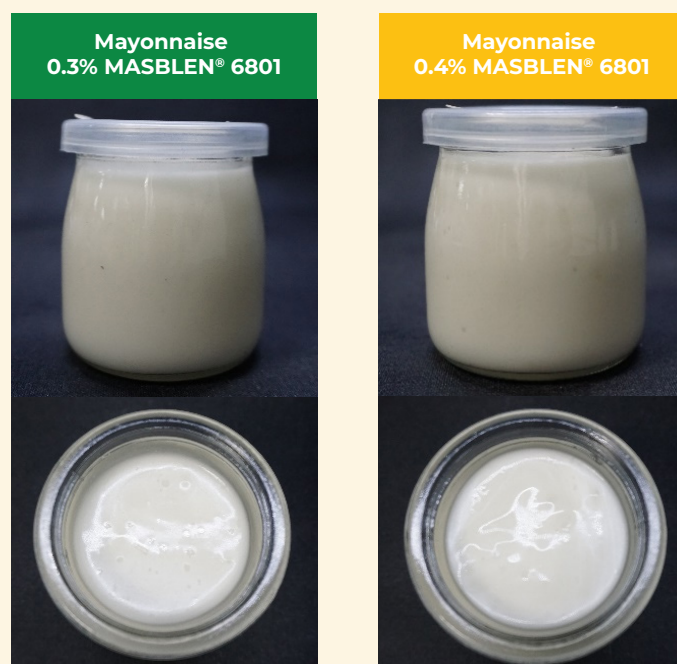
Outcome & Results

MASBLEN® 6801

MASBLEN® 6801 imparts viscosity in mayonnaise, with flexibility of low to high viscosity depending on dosage levels.



Mayonnaise (using MASBLEN® 6801) shows good emulsion stability, with no phase separation or oil streak observed.



Storage at ~25°C

