

2 minutes application break

# Mayonnaise

## Facts

**Origin** France

**Dates back** 18th century

**Ingredients** Oil, water, egg yolk, vinegar, sugar, salt, emulsifier, flavours

Mayonnaise is a condiment to most foods.

## MixSing Process



### Design

Shear	CFD simulations confirms $>200,000 \text{ s}^{-1}$
Design	According to European legislation and CE marked
Hygiene	Complying with EHEDG guidelines
Viscosity	Up to 75,000 cP
Accessories	Vacuum system, scrape agitator
Materials	Stainless steel: AISI 316L. All materials: EC 1935

## Insight

Mayonnaise is a thick, creamy sauce made from oil, egg yolks, vinegar or lemon juice, and seasonings. It is commonly used as a condiment and ingredient in many salads, sandwiches, and other dishes.

The origins of mayonnaise can be traced back to the 18th century in France. According to one popular story, mayonnaise was first created in 1756 by Jean-Jacques Aron, who was working for Duke de Richelieu. The Duke captured Port Mahon, Spain, and the chef was asked to create a celebratory dish. He created a sauce made from cream and eggs and named it "Mahonnaise" in honour of the Duke's

victory.

Mayonnaise is made by emulsifying oil and egg yolks together, which means that the oil and the yolks are mixed, so they don't separate. This emulsification is achieved by slowly adding the oil to the egg yolks while continuously whisking. Once the oil is fully incorporated, vinegar, lemon juice, and seasonings are added.

The traditional recipe for mayonnaise includes olive oil or other neutral oil, egg yolks, vinegar or lemon juice, and seasonings such as salt and mustard. Variations of mayonnaise can be made by

using different types of oil, such as avocado or canola oil, or by adding additional ingredients, such as herbs or spices.

Today, mayonnaise is used in various dishes, from salads to sandwiches and dips to dressings. It's also an ingredient in many recipes, such as potato salad, macaroni salad, and coleslaw.

Mayonnaise is a popular condiment that has been enjoyed for centuries. Today, it's made with various oils, different types of vinegar and lemon, seasonings, and other ingredients, giving it a unique flavour and texture that can be enjoyed in many ways.