



# Reduced Fat Mayonnaise

With GPI 101i

## Guide

When you need to develop a mayonnaise with 50% less fat and calories but tastes just as good as the real thing.

GPI is here to create your solution and guide you forward

## Perform

With our deep knowledge in functional hydrocolloid blends, we used **GPI 101i** to create a rich velvety texture in fat-reduced mayonnaise formulations. This gum blend allows sauces and dressings to coat the palette while still providing a clean mouthfeel. GPI 101i also improves emulsion stability by increasing viscosity in sauces for cold applications.

GPI understands your product's journey from formulation to processing.

## Inspire

Use GPI 101i to improve cling and mouthfeel in bechamel-based sauces, salad dressings, gravies and cheese sauces.

GPI is your hydrocolloid solutions provider for new product development and optimization. See our contact details at the end of the recipe.

### INGREDIENTS

#### Reduced Fat Mayonnaise

550g	Water	55%
330g	Vegetable Oil	33%
95g	Fresh Whole Eggs	9.5%
<b>10g</b>	<b>GPI 101i</b>	<b>1%</b>
6g	Salt	0.6%
5g	Seasoning	0.5%
4g	Vinegar	0.4%
<b>1000g</b>	<b>Total</b>	<b>100%</b>



# Reduced Fat Mayonnaise

## PROCEDURE

### Mixing

- Fully disperse **GPI 101i** in water using a high shear mixer. Mix for 5 minutes.
- Add fresh whole eggs, vinegar, salt, and seasoning. Mix for another 5 minutes or until the mixture appears homogenous.
- Slowly add the vegetable oil while continuously mixing.
- Once the mayonnaise is emulsified, transfer into desired packaging and store at 4°C.

## NUTRITIONAL FACTS

71 portions per recipe

**Serving size 1 Tbsp (14g)**

Amount per serving

**Calories**

**40**

**% Daily Value\***

<b>Total Fat</b> 4.4g	<b>5.6%</b>
Saturated Fat 0.9g	<b>4.4%</b>
Trans Fat 0g	

<b>Cholesterol</b> 4.4mg	<b>1.5%</b>
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<b>Sodium</b> 2.9mg	<b>0.1%</b>
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<b>Total Carbohydrate</b> 0g	<b>0%</b>
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Dietary Fiber 0.1g	<b>0.4%</b>
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Total Sugars 0g	<b>0</b>
Includes 0g Added Sugars	

<b>Protein</b> 0.1g	<b>0.3%</b>
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Vitamin D 0.4mcg	<b>2%</b>
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Calcium 1.4mg	<b>0.1%</b>
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Iron 0.3mg	<b>0.1%</b>
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Potassium 9.4mg	<b>0.2%</b>
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\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

## ALLERGEN INFORMATION

CONTAINS: Eggs

Looking for inspiration?

Contact: [info@gpiglobal.com](mailto:info@gpiglobal.com)