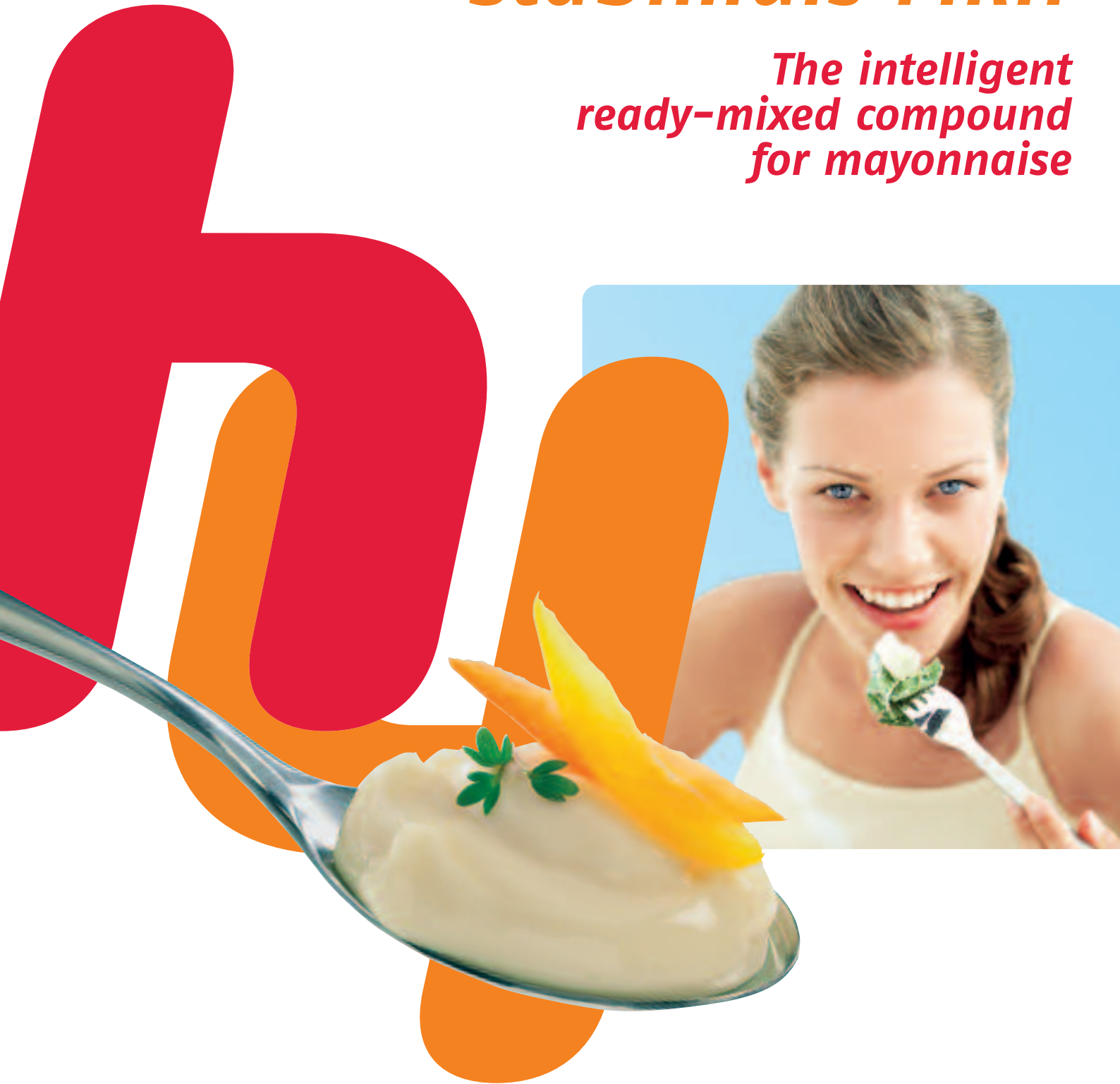


Stabimuls MRH

*The intelligent
ready-mixed compound
for mayonnaise*



Mayonnaise that always turns out right!

*The simple way to achieve highly reliable
products with Hydrosol's competence and experience*

Mayonnaise – a delicacy that demands skill.

Production

Salad mayonnaise is made from vegetable oil, egg yolk or milk protein, sugar, salt, mustard, spices, stabilisers and water. The production methods used may be continuous or discontinuous, hot or cold.

Reliability of the process

Mayonnaise is not easy to make. When liquid or powdered egg is used there is always a risk of contamination with salmonellae and coliform or other bacteria. And heating the product is always a tricky matter, since egg yolk is not very heat-stable.

If milk proteins are used as an alternative there is also a risk of microbial contamination. Moreover, the caseins they contain may react very sensitively to acid. Even small deviations from the recipe or inaccuracies in the production process can spoil the production batch. But the powdered egg in the Hydrosol compound is safe to use and free of enzymes and bacteria, which means that such problems do not occur.



Stabimuls MRH – the modern kind of mayonnaise.

Stabimuls MRH proves that Hydrosol is one of the most innovative manufacturers of functional systems for convenience foods.

The totally new ready-mixed compounds developed by us permit the manufacture of high quality finished products at low cost.



Simple – economical – reliable!

The advantages of Stabimuls MRH

Simple

The production of mayonnaise with Stabimuls MRH is so simple that it turns out right in any situation, even if the technical equipment is not ideal or the staff are inexperienced. Stabimuls MRH is dispersed in water with salt and sugar. After a brief shearing time, the vegetable oil is added. Once this is emulsified, a little vinegar is added and a high-quality, tasty mayonnaise is finished and ready for use.

Economical

The production of mayonnaise with Stabimuls MRH has numerous advantages in respect of cost. One is that calculations can be made independently of short-term fluctuations in the price of eggs. Another is that the ingredients keep without refrigeration and small quantities can be produced economically so that there is less unusable residue left. If all these factors are taken into account, Stabimuls MRH often proves to be the less expensive way of making mayonnaise.



Comparison of recipes



for the production of mayonnaise with Stabimuls MRH (in %)		with liquid egg yolk (in %)	
Vegetable oil	67.0		67.0
Stabimuls MRH 101	1.4	Salted egg yolk (liquid, pasteurized)	4 – 5
Sugar	2.5		2.5
Salt	1.2		1.0
Stabiliser (e.g. Stabisol MR 43)	–		0.2
Modified starch (instant)	–		0.5
Spice essences	0.1		0.1
Water, up to	100		100

Mayonnaise that always turns out right!

Reliable

Use of Stabimuls MRH makes the production process more reliable and excludes the risks that arise from using egg (in liquid form or as a powder).

The fluctuations in egg quality that affected emulsification, viscosity and the quality of the emulsion in the past can no longer impair the result. A further advantage: the production plant is easy to clean and presents no hygiene problems.

Vegetarian mayonnaise – no problem with Stabimuls MR 51

Products without ingredients of animal origin are gaining ground in numerous markets. With Stabimuls MR 51 it is now possible to make a vegetarian mayonnaise that is economical to produce and has a good flavour. This is achieved by adding vegetable emulsifiers instead of egg.



Hydrosol's ready-mixed compound for different percentages of fat



	Fat content (in %)					Dose (in %)
	15	30 +/- 5	50 +/- 5	50 - 60	60 - 80	
STABIMULS MRH 101					●	1.3 - 1.5
STABIMULS MRH 201			●			2.3 - 2.7
STABIMULS MRH 301		●				4.5 - 5.5
STABIMULS MRH S				●		3.0 - 3.5
STABIMULS M 15 C	●					6.0 - 6.5



Hydrosol – the German brand the experts trust.

Competence, innovation and product reliability: these are the attributes on which the work of the German manufacturer Hydrosol revolves. Our production plant meets the most demanding requirements.

With three fully automatic blending lines controlled by a central process control and visual display system we can make up and document a wide range of different formulations. In this way we ensure strict adherence to formulations, reliability, and gentle processing without damage to the products. A further advantage is that our plant is made of stainless steel. This permits the wet cleaning that is essential for the high quality of the products.

Production

- Certified according to ISO 9001:2000
- Feeding and processing technology with the latest process control and visual display systems
- Fully automatic feeding of the blenders within very narrow tolerances – even dosing accurate to the gram
- Computer-aided, operator-controlled hand weighing system for micro-ingredients and raw materials not capable of automatic conveyance
- Batch-by-batch documentation of setpoint and actual values in weighing.
- Blending technology – high-tech offering virtually unlimited possibilities



Hydrosol – The Stabiliser People



We are the competent people to approach for ready-mixed mayonnaise compounds and other innovative convenience products.

Hydrosol specializes in tailor-made Stabilising Systems and convenience products for the food industry.

At our Technology Centre we have the latest laboratory equipment at our disposal. We develop customized solutions to meet the requirements of specific production processes and applications. Draw on our competence for the benefit of your business! We will be pleased to advise you on how to use Stabimuls MRH for your product. Individual mixtures are possible at any time, and colorants and flavourings can be integrated too.

Ask for information now on our innovative ready-mixed mayonnaise compounds.

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Stabimuls MRH

Simple.

Economical.

Reliable.

hydrosol

THE STABILISER PEOPLE

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