

Cebastab

Stabilisation blends

We offer different kind of blends for our customers to make mayonnaise which they can use as such, or in salads, sandwiches or in dressings. Mayonnaises and dressings can be traditional full fat product or very light one and anything in between. The MSPICE taste components can also be added to the mix so the customers will have easy way of making tasty products. Cebastab line gives good mouth feeling and ands no off taste to the product. Texture will be resistant to process conditions and time.

BENEFITS TO THE PROCESS AND FINAL PRODUCT	
STABILITY	Cebastab provides stabile structure.
EASY MADE	Cold process is enough.
NO OFF TASTE	Blends are neutral in taste and color.
VEGAN	Vegan option available.

Products	Description	Recipe suggestion
❖ CEBASTAB GE165	For mayonnaise which fat content is about 60-70%. Mixture of dextrose, sodium carboxymethylcellulose and hydrocolloids. Stabilisation for full fat mayonnaise. Keeps the texture stabile in difficult circumstances.	0,3% Cebastab GE165 1% salt 2% sugar and spices 5% egg yolk 0,3% vinegar 45% oil 54,1% water
❖ CEBASTAB SGE130	For mayonnaise and dressings which fat content is about 25-35%. Mixture of starch, egg yolk powder and hydrocolloids. Easy to use, no need to add egg yolk to the recipe.	4% Cebastab GE130 1% salt 2% sugar and spices 3% vinegar 30% oil 60% water
❖ CEBASTAB SGE145	For mayonnaise and dressings which fat content is about 35-50%. Mixture of starch, egg yolk powder and hydrocolloids. Easy to use, no need to add egg yolk.	3% Cebastab SGE145 1% salt 2% sugar 3% vinegar 45% oil 46% water
❖ CEBASTAB SGV1140	For mayonnaise which fat content is about 40%. Mixture of different kind of starches and hydrocolloids. Vegan version without egg.	2,5% Cebastab SGV1140 1-1,5% salt 2-4% spices and sugar 3% vinegar 40% oil 49% water
❖ CEBASTAB SGI115	For dressings and mayonnaises which fat content is about 15%. Mixture of starch, inulin and hydrocolloids. Added inulin keeps the mouth feeling balanced even though fat contend is so low.	5% Cebastab SGI115 1% salt 2% sugar 15% oil 62,4% water

Preparation

Add the powder mix, water, mustard and egg yolk to the blender. Mix well. Add the oil slowly. Mix still for couple of minutes. Finally add the vinegar and stir quickly .

Disclaimer

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