



FAT REPLACER AND STABILIZER

SENSEFI® IN FAT REDUCED MAYONNAISE

SenseFi® is a unique functional product that acts as a fat replacer and stabiliser in mayonnaise. It is a dietary fiber based on a sustainable and renewable natural source.

THE MULTIFUNCTIONAL PROPERTIES OF SENSEFI® DELIVERS:

- Fat mimic properties to low fat mayonnaise
- Increased viscosity and structure of mayonnaise
- Increased robustness of the mayonnaise against low pH, high shear and heat

BENEFITS OF SENSEFI® TO THE PRODUCER

SenseFi®'s fat mimic properties allows for fat replacement with potential cost savings. It hydrates without forming lumps and SenseFi® is a very robust product – it can withstand high shear, low pH and heat without any adverse effect on its properties. SenseFi® is cold soluble and thus is suitable for hot or cold processed mayonnaise. Various textures are possible with SenseFi®: squeezable; extra cling; fat free and extra thick mayonnaise.

BENEFITS OF SENSEFI® TO THE CONSUMER

SenseFi® provides creaminess, structure and clean taste to low fat mayonnaise. Unlike many other stabilisers, SenseFi® gives a short texture which is more like the texture provided by fat. This leads to improved nutrition as the fat content of mayonnaise is reduced and the fibre level is increased.

It has been proven in a blind consumer sensory panel that mayonnaise with SenseFi® increases the creaminess and perceived fat content of mayonnaise. 65% of consumers preferred a 3% fat mayonnaise with SenseFi® over a commercial 29% fat mayonnaise.

EXAMPLE FORMULATION, 3% FAT

Ingredients	% by weight
Water	81.46
SenseFi®	1.75
Egg yolk powder	1.55
Mustard powder	0.10
Sugar	3.50
Salt	1.15
Modified Starch	3.50
Preservative	0.20
Colour	0.40
Oil	2.19
Acetic acid	4.20

CONTACT US FOR RECIPES AND IDEAS ON WWW.SENSEFI.COM



BAKERY FILLINGS



BEVERAGES



DRESSINGS



EMULSIFIED MEAT



FROZEN YOGHURT



ICE CREAM



MAYO



SOUR CREAM



YOGHURT