



**AUTHENTIC
MOUTHFEEL**

Vegan Mayo

Mayonnaise is a simple recipe – but it takes some finesse to get it right. This innovative vegan formulation combines a unique set of textures and flavors to deliver an eggless variation that is just as creamy and delicious as traditional recipes.

Step 1	Weight	%
BGI Lemon Juice Powder BDF0423	6.00 g	0.62
Water	44.00 g	4.60
Step 2	Weight	%
Water	500.00 g	51.85
Garbanzo Flour	90.00 g	9.33
Dijon Mustard	29.20 g	3.03
Sunflower Oil	290.50 g	30.13
Sea Salt	4.50 g	0.47
Cayenne	0.10 g	0.01

Don't take our word for it.

Try it yourself.

- 1 Reconstitute BGI Lemon Juice Powder BDF0423 at 88%
- 2 Bring 500 g Water to boil
- 3 Whisk in Garbanzo Flour and boil 1 min at medium-high heat. Turn to medium-low and continue whisking 3-4 minutes until thickened.
- 4 Pour into a container and place in the fridge. Cool completely (overnight).
- 5 Add cooled mixture to a food processor with all other ingredients except oil. Turn mixer on and slowly turn to high.
- 6 Slowly drizzle oil in until mixture is well incorporated
- 7 Serve



The Agile Kitchen™

AT BLUEGRASS

The Agile Kitchen at Bluegrass is a creative space that blends innovation and insights to deliver formulations and products that align with pressing consumer trends. Bluegrass Ingredients food scientists and culinary experts partner with customers to use these powders and all our products to invent and improve the future of food.

Delivering Great Taste

Bluegrass Ingredients operates at the cutting edge of taste and flavor trends. **The Bluegrass Agile Ingredient Innovation®** Model is custom built to help brands and flavor houses achieve the rapid food innovation they need to stay ahead of today's dynamic consumer taste and dietary demands.

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