



Reduced Fat Mayonnaise

With GPI 101i

Guide

When you need to develop a mayonnaise with reduced fat and calories but still 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 palate 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%
10g	GPI 101i	1%
6g	Salt	0.6%
5g	Seasoning	0.5%
4g	Vinegar	0.4%
1000g	Total	100%



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*

Total Fat 4.4g	5.6%
Saturated Fat 0.9g	4.4%
Trans Fat 0g	

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

Protein 0.1g	0.3%
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Vitamin D 0.4mcg	2%
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Calcium 1.4mg	0.1%
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Iron 0.3mg	0.1%
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Potassium 9.4mg	0.2%
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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

GPI Global Inc. is a BRCS, HACCP and GMP certified company.

BRCS

Food Safety

CERTIFICATED

Looking for inspiration?

Contact: GPI@gpiglobal.com