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Sugar reduced Sriracha Mayonnaise

CATEGORY SAUCES & SPREADS
NUTRI SCORE E (DARK ORANGE)

INGREDIENTS

| Phase | Ingredient | Function | Weight (%) |
|----------|-----------------|-------------------------------------|------------|
| A | Water | Solvent | 46 |
| | Vinegar | Acidity regulator | 6.5 |
| | Maltitol | Sweetener & bulking agent | 5 |
| | Sucralose | Sweetener | 0.2 |
| | Salt | Flavor enhancer & preservative | 3.4 |
| | Citric acid | Acidity regulator | 0.5 |
| | Garlic | Flavor agent | 1 |
| | Koji powder | Umami flavor & substitutes MSG | 0.4 |
| B | Rapeseed oil | Solvent & flavor | 20 |
| | Chili powder | Flavor & coloring agent | 10 |
| | Mustard seeds | Emulsifier & flavor agent | 0.7 |
| | Xanthan gum | Gelling agent & emulsion stabilizer | 0.7 |
| | Modified starch | Thickener & emulsion stabilizer | 6 |



METHOD

- A Mix ingredients of phase A and heat to $T = 50\text{ }^{\circ}\text{C}$ while stirring at 300 RPM for 5 minutes. Mix ingredients of phase B (except xanthan and modified starch) at 400 RPM and heat to $T = 60\text{ }^{\circ}\text{C}$ for 5 minutes. Let both phases cool down to room temperature.
- B Work with a homogenizer. Slowly add phase B to phase A while stirring at high RPM (~4000 RPM). After emulsification, add modified starch and xanthan.

HIGHLIGHTS

- No added sugar, full flavor
- Authentic sriracha spiciness
- Plant-based
- Gluten free
- No artificial colorants

NUTRITION FACTS (100 g)

| | |
|--------------------|-----------------|
| Energy | 1188kJ/283 kcal |
| Fat | 22.0 g |
| of which saturates | 2.1 g |
| Carbohydrates | 15.7 g |
| of which sugars | 1.5g |
| Polyols | 4.9 g |
| Dietary Fiber | 3.1 g |
| Protein | 1.6 g |
| Salt | 3.2 g |