

Mayonnaise manufacturing process



01 Mayonnaise making

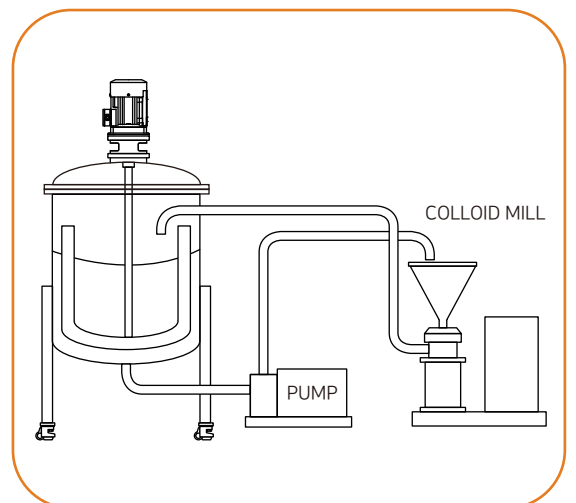
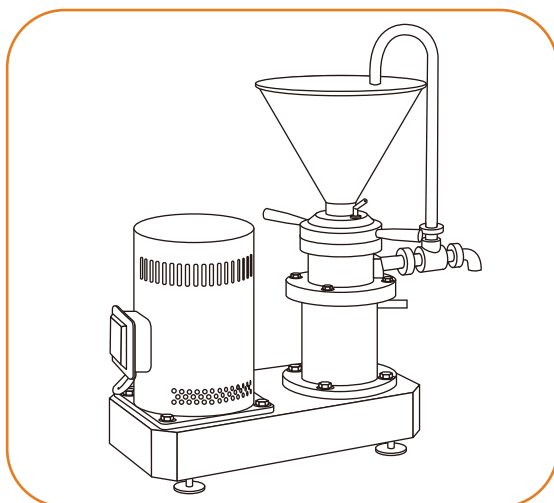
The basic process for mayonnaise is to put egg yolk, vinegar, seasoning, spices, thickener, etc. in a blender, stir for a few minutes, and then gradually add cooking oil while stirring to make mayonnaise. In general, for small-volume production, either add cooking oil and stir for a certain period of time and rest for a certain period of time to improve emulsion stability, or add cooking oil very slowly to increase stability.

However, since mass production takes too long, it is common to pre-emulsify the materials through a general stirrer and then pass through a colloid mill to emulsify.

02 Problems with existing processes

Since strong emulsification power is essential for the mass production process of mayonnaise, after the aforementioned premixing process, equipment such as a colloid mill is used to finish the process. Due to the nature of the equipment that grinds materials like a millstone, foreign substances on the grinding blade may occur, so filtering is essential.

Therefore, the process becomes complicated, equipment maintenance becomes difficult, and the process takes a long time.



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