



## MAYONNAISE-TYPE SALAD DRESSINGS

INGREDIENTS	%	%
Oil	80.3	70.0
<b>Daritek™ DMX</b> , demineralized whey protein concentrate	3.9	4.2
Vinegar	3.9	8.0
Water	7.7	13.0
Lemon Juice	1.0	1.0
Salt	1.9	2.0
Sugar	1.0	1.0
Mustard	0.1	0.1
Paprika	0.1	0.1
Garlic Powder	0.05	0.05
Onion Powder	0.05	0.05
Starch	-	0.5

### PROCEDURE

1. Combine water, vinegar and lemon juice in a blender.
  2. Add the **Daritek DMX**, sugar, salt, mustard and spices to the water mixture and blend for 30 seconds.
  3. Slowly add the oil until a mayonnaise-like emulsion forms, and then oil can be added faster.
  4. Blend until the mayonnaise is thick.
  5. Homogenization is optional. The mayonnaise formulation should be stable.
- Soy, cottonseed, vegetable, corn or a combination of oils can be used.

### BENEFITS

**Daritek DMX** gives the dressing a creamy texture due to its emulsification properties plus provides milky notes with a low salty flavor.