

PRODUCT OVERVIEW:

Experience the perfect balance of flavor and convenience with our Egg Mayonnaise Premix. Specially designed for easy preparation, this powder is an ideal emulsifier, providing a rich and creamy texture. Whether you're creating a delicious sandwich spread, dipping sauce, or salad dressing, our Egg Mayo Premix is versatile and elevates any dish.

UNIQUE FEATURES:

- Crafted using premium ingredients including egg powder.
- Enhanced with subtle garlic flavor inspired by Middle Eastern culinary traditions.
- Customizable for unique flavor profiles such as garlic, herbs, or spices.
- Reduces production costs by up to 50%.
- No skilled labor required for preparation.
- 5-month shelf life, ensuring lasting freshness.
- Shelf life of 6 hours after mixing ensures freshness for short-term use.

BENEFITS:

- Smooth, creamy consistency perfect for a wide variety of culinary uses.
- Convenient powder format saves on storage space.
- Suitable for both professional kitchens and home cooking.
- Inclusive product that appeals to non-vegetarians.

INGREDIENTS:

- EGG POWDER • MALTODEXTRIN • MODIFIED STARCH • NATURAL THICKENER
- SALT • SUGAR • CITRIC ACID

PREPARATION INSTRUCTIONS:

1. In a blender, combine 600g of ice-cold water with flavorings like garlic (10g) or mint.
2. Add 100g of Egg Mayonnaise Premix and blend until fully dissolved.
3. Add 300g of oil (in one go or gradually), blending until smooth and creamy.

FOR INQUIRIES, CONTACT:

DHANS DURABLES PVT LTD

Fssai Lic No: 11323999000169

Vp 9/78 B Vazhayoor, Ramanattukara Kerala - 673633

Ph: +917034545474

Email: dhansdurables@gmail.com

