





Experience the perfect harmony of flavor, convenience, and versatility with our Veg Mayonnaise Powder – the ultimate solution for your culinary needs.

Mayonnaise, the cornerstone of our product, serves not only as a delectable condiment but also as an emulsifier. This unique property ensures a smooth, creamy texture in our Veg Mayonnaise Powder, elevating your dishes to new heights.

Indulge in the rich and authentic taste of our Arabic Veg Mayonnaise, meticulously crafted from premium skimmed milk powder. Enhanced with the subtle yet distinctive flavor of garlic, our mayonnaise pays homage to the culinary traditions of the Middle East, delivering a savory experience that delights the senses.



Unleash your creativity with our Veg Mayonnaise Powder, offering endless possibilities for flavor customization. Whether you prefer classic garlic, zesty herbs, or bold spices, our versatile powder allows you to tailor your mayonnaise to suit your taste preferences and culinary creations.

Embrace efficiency without sacrificing quality. Our Veg Mayonnaise Powder enables significant cost savings, reducing production expenses by up to 50%. With its user-friendly format, no skilled labor is required, making it accessible to professionals and home cooks alike.

Enjoy the convenience of our powder format, which is easy to store and handle, requiring minimal storage space.



With an impressive shelf life of 5 months, you can rest assured that our Veg Mayonnaise Powder will maintain its freshness and quality, ensuring consistent culinary excellence.

Whether you follow a vegetarian or non-vegetarian diet, our Veg Mayonnaise Powder is suitable for all. Embrace inclusivity and enjoy the creamy goodness of our mayonnaise, knowing that it caters to a diverse range of dietary needs and preferences.

Elevate your culinary creations, streamline your operations, and delight your taste buds with the exceptional flavor and versatility of our Veg Mayonnaise Powder. Experience culinary innovation at its finest – try it today!



- Milk Powder
- Maltodextrin
- Modified Starch
- Natural Thickener
- Salt
- Sugar
- Citric Acid

Each ingredient is thoughtfully chosen to ensure optimal taste, texture, and stability in our Arabian Veg Mayonnaise Powder. With no detailed explanation needed, our ingredients speak for themselves, promising a delightful culinary experience with every use.



Recipe for Making 1kg of Arabian Veg Mayonnaise:

- 1.Prepare Blender: Pour 600g of ice-cold water into a blender jar and add Flavourings garlic or mint.Blend until well combined.
- 2.Add 100g Mayonnaise Powder to the blended water while continuing to blend. Ensure the powder is fully dissolved into the mixture.
- 3. Next, you have two options:
- •Option 1: Add 300g of oil all at once to the blender jar.
- •Option 2: Alternatively, you can add the oil little by little to the blender jar while the mixture is blending. This helps ensure a smooth and creamy consistency.
- 4.Blend Until Smooth: Continue blending until the mixture reaches a smooth and creamy texture, and the oil is fully incorporated.



12.6.3 MIXES FOR SAUCE AND GRAVY'S

1.Semi-Thick Mayonnaise: Our semi-thick mayonnaise offers a smooth and creamy texture with a slightly lighter consistency compared to traditional mayonnaise. It's perfect for spreading on sandwiches, mixing into dressings, or adding a touch of creaminess to your favourite recipes.

2.Thick Mayonnaise: Our thick mayonnaise is rich, creamy, and luxuriously dense, providing a robust flavor and texture. Ideal for those who prefer a heavier and more indulgent mayonnaise, it's great for dipping, topping burgers, or binding ingredients in salads and dips.



EXPIR ACKAGING

Shelf Life: 5 months from the date of manufacture.

Packaging Sizes:

- 100g
- 500g
- 1000g (1kg)

The product is packaged in 3 layer zipper pouch, ensuring freshness and quality. Each packaging size is designed to cater to different consumer needs, whether for personal use or commercial purposes.

