

# Mayonnaise (American Style) with sub4salt®

Recipe (35% less sodium)



Ingredients for 400g	Quantity	
1 Oil (canola)	302.0g	75.5 %
2 Egg yolk	38.0g	9.5 %
3 White vinegar (5% acid)	23.6g	5.9 %
4 Water, demineralized	24.0g	6.0 %
5 Sugar	2.4g	0.6 %
6 Lemon juice	4.4g	1.1 %
7 Garlic powder	0.4g	0.1 %
8 Onion powder	0.4g	0.1 %
<b>9 sub4salt® N1000</b>	4.8g	1.2 %

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## Directions

- 1 All ingredients should have room temperature.
- 2 Combine 2-9 in a food processor
- 3 Blend with a whisk until smooth
- 4 Blend at high speed while pouring the oil in a fine stream and very slowly as the mixtures emulsifies and thickens.
- 5 Fill into glasses and store mayonnaise in a cool place.

## Nutrition Information

	per 100g of end product
Energy	2939 kcal / 703 kJ
Protein	1.5 g
Carbohydrates	1.2 g
Fat	78.0 g
Total sodium	305.1 mg
Claims	Reduced/less sodium
pH	3.9 – 4.0

## Nutrition Claims

Sodium reduced



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Document revised in January 2025 by SALT Minerals GmbH. Original version was issued by Jungbunzlauer International AG. For further inquiries, please contact: [info@salt-minerals.com](mailto:info@salt-minerals.com). The information contained herein is meant to demonstrate how our products can be used. This formulation has been subjected to limited stability tests and has been shown to perform well. The given data are suggestions without any guarantee aimed to support customers' development.