

# VEGANEEZ

## SYSTEM FOR PLANT-BASED SAUCES

Added-value, clean label and cost effective system for the cold production of high quality condiments: VEGANEEZ S suitable for creamy, rich and thick plant-based sauces and VEGANEEZ D suitable for fluid, silky plant-based dressings.



### PRODUCT CHARACTERISTICS

- No heat-activation required, cold process!
- Active in cold conditions with stabilizing, thickening and high emulsifying properties
- Silky and smooth texture: product is bright, homogeneous and with full body
- Stable under high-speed stirring, low pH and heat treatments
- Emulsion stable during shelf-life (no phase separation)

### OTHER FEATURES

- Manufacturing process easy to be scaled on an industrial line
- Neutral in color (typical product color could be achieved using suitable natural coloring extracts (w/s or o/s), e.g.  $\beta$ -carotene)
- Flavor is mild and pleasant without any off-taste; spices and flavors can be added
- Completely customizable recipe

### DOSAGE

Plant-based Mayonnaise and Dressing example recipe.

Ingredients	Mayo	Dressing
	%	%
Sunflower oil	60	20
Water	29,9	64,5
<b>VEGANEEZ S</b>	<b>4</b>	<b>-</b>
<b>VEGANEEZ D</b>	<b>-</b>	<b>1,8</b>
Sugar	2	2,5
Salt	0,9	2
Citric acid (or Lemon Juice)	0,1	0,2
Vinegar	3	6
Spices and flavors	0,5	3

### GO-TO-MARKET ADVANTAGES

- Based only on ingredients of natural origin
- Additive-free
- GMO-free
- Gluten-free
- Allergen-free (no egg, milk or soy)
- Made in Italy by HIFOOD technology



### TYPICAL APPLICATIONS

#### VEGANEEZ S:

- Tartar sauce
- Mustard mayonnaise
- Aioli sauce
- Burger sauce
- Cocktail sauce
- Spicy sauce
- Curry mayonnaise

#### VEGANEEZ D:

- Herbs dressing
- Caesar dressing
- Tzatziki dressing
- Ranch dressing



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**INQUIRIES?**  
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