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Delicious mayonnaise also possible without egg yolk

Researchers from Singapore are developing a new type of vegetable emulsifier from pure brewery waste

Singapore (pte002 / 12/23/2021 / 06:05) - A team of scientists from Nanyang Technological University (NTU) <http://ntu.edu.sg> (<http://ntu.edu.sg>) has developed a plant-based emulsifier that is not only rich in proteins and antioxidants, but also replaced eggs and dairy products in staple foods like mayonnaise, salad dressings, and whipped cream. Anyone who ingests too much of these animal foods is endangering their health.

Water and oil stay united

Emulsifiers are important in food production because they help stabilize a combination of two liquids that don't mix easily, like oil and water. For example, egg yolk is used as an emulsifier in mayonnaise to ensure that the oil and water do not separate.

The emulsifier made by NTU also helps reduce food waste as it is made by fermenting spent grains, the leftovers from the grain used in the brewing of beer. It is estimated that around 39 million tonnes are produced worldwide each year, only some of which are further processed, for example into animal feed. The rest is disposed of in landfills, where it decomposes and contributes to greenhouse gas emissions.

More proteins and amino acids

Compared to commercially available mayonnaise, the product made with the plant-based NTU emulsifier contains more protein and higher amounts of certain essential amino acids that are beneficial to health. The fat and calorie contents are similar to regular mayonnaise, but the mayonnaise made by NTU contains more nutrients and antioxidants that help protect against cancer, for example.

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Treber: new raw material for mayonnaise production (Photo: [abruellmann / pixabay.com](#))

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