



Ingredients to reimagine gastronomy



Promayo

100 % plant-based

Mayonnaise substitute · A world of flavours



The new generation of mayonnaise substitutes

Mayonnaise-like emulsions are the unsung heroes of any restaurant kitchen. They're in the sauces, line the plates, and in the finishing touches that make all the difference. But behind this constant presence, there often lies an uncomfortable reality: unstable emulsions, unexpected splitting, egg-related technical limitations, and very little room for truly authentic flavour.

Sosa Ingredients wished to turn this reality around. So we asked ourselves:

Why does mayonnaise have to depend on egg?

Why do intense flavours break the emulsion instead of enhancing it?

How can mayonnaise be freed from its technical limitations?

PROMAYO, 100 % PLANT-BASED POWDERED BLEND

Promayo is a new way of thinking about mayonnaise: a powdered blend of **100 % plant-based ingredients**

– potato protein, corn starch and corn fibre as an emulsifier – that offers stability, a neutral flavour and a versatility that egg could never offer.

It is easy to use and allows to create stable, neutral and versatile mayonnaise substitutes in just two minutes, from cold.

PROMAYO DOES NOT ONLY OFFER A NEW INGREDIENT, IT ALSO SUPPORTS:



CREATIVE FREEDOM, THANKS TO A NEUTRAL BASE THAT SERVES FLAVOUR – NOT THE OTHER WAY AROUND.



STABILITY, WITH A CONTROLLED TEXTURE THAT WITHSTANDS INTENSE, ACIDIC FLAVOURS AND HIGH TEMPERATURES.



EFFICIENCY IN THE KITCHEN, WITH A LONG-LASTING PRODUCT THAT CAN BE STORED AT ROOM TEMPERATURE AND DELIVERS AN OPTIMISED FOOD COST.

Built on research and collaboration with chefs, our technical expertise has enabled us to create a product that redefines the standard for mayonnaise substitutes in contemporary professional kitchens.

This recipe book is a working guide. You will find everything from basic techniques to flavours and trends. Each recipe is designed not to show what Promayo replaces, but everything that has now become possible.

**The limit is no longer the egg.
The limit is your imagination.**

Promayo

A blend of Clean Label ingredients to
create mayonnaise substitutes.
Without the limitations of egg,
without complications.

Corn starch fibre (alpha-cyclodextrin) as an emulsifier.
Potato protein as a whipping and aerating agent. Corn
starch for a creamy texture.



KEY BENEFITS

- ① **Clean label**, no additives.
- ② **Preparation from cold**, in 2 minutes.
- ③ **Stored at room temperature.**
- ④ **Food cost** of mayonnaise finished with Promayo: ~€2.43/kg versus €3/kg - €5/kg.



TOP APPLICATIONS

Vegetable Mayonnaise • Cold Sauces • Egg-Free
Alioli • Emulsified Textures.



AVAILABLE FORMATS

600 g **56132**
3 kg **56133**







Recipes

USING PROMAYO



Mayonnaise using Promayo

CLASSIC MAYO

Sunflower oil.....	200 g	62,99 %
Water	100 g	31,50 %
Sosa Promayo 56132	10 g	3,15 %
White wine vinegar	2,50 g	0,79 %
Adamance Lemon Juice	2,50 g	0,79 %
Salt.....	2,50 g	0,79 %
	317,50 g	

FLAVOURED MAYO

Truffle Mayo

Sunflower oil.....	200 g	63,69 %
Salsus Morel Broth	100 g	31,85 %
Sosa Promayo 56132	10 g	3,18 %
Sosa Black Truffle Flavour 38379	1 g	0,32 %
Salt.....	3 g	0,96 %
	314 g	

Kimchi Mayo

Sunflower oil.....	200 g	55,87 %
Kimchi sauce	65 g	18,16 %
Water	75 g	20,95 %
Sosa Promayo 56132	10 g	2,79 %
Rice vinegar	5 g	1,40 %
Salt.....	3 g	0,84 %
	358 g	

Wasabi Mayo

Sunflower oil.....	200 g	54,35 %
Water	130 g	35,33 %
Sosa Promayo 56132	10 g	2,72 %
Sosa wasabi powder	15 g	4,08 %
Adamance lemon Juice	10 g	2,72 %
Salt.....	3,0 g	0,82 %
	368 g	

Japanese Mayo (kewpie)

Sunflower oil.....	200 g	57,80 %
Salsus fumet	10 g	2,89 %
Water	90 g	26,01 %
Sosa Promayo 56132	10 g	2,89 %
Salt.....	3 g	0,87 %
Honey.....	10 g	2,89 %
Rice vinegar	15 g	4,34 %
Sosa vegetable umami 39066	5 g	1,45 %
Dijon mustard	3 g	0,87 %
	346 g	

Basic preparation Mayonnaise with Promayo

Place all the ingredients in a jar. Insert the hand blender all the way to the bottom of the container, resting it firmly on the base, and begin blending at low speed, keeping the blender still until the initial mixture is properly emulsified. Then gradually raise the blender towards the surface, processing the mixture at maximum power.

FLAVOURED MAYO

Herb Mayo

Green herb oil	200 g	60,06 %
Water	90 g	27,03 %
Sosa Promayo 56132	10 g	3,00 %
White wine vinegar	5 g	1,50 %
Adamance Lemon Juice	5 g	1,50 %
Salt	5 g	1,50 %
Rosemary	2 g	0,60 %
Thyme	1 g	0,30 %
Parsley	10 g	3,00 %
Chives	5 g	1,50 %
	333 g	

Place all the ingredients in a jar, reserving the herbs. Insert the hand blender all the way to the bottom of the container, resting it firmly on the base, and begin blending at low speed, keeping the blender still until the initial mixture is properly emulsified. Then gradually raise the blender towards the surface, processing the mixture at maximum power. Finally, incorporate the herbs previously cut into a chiffonnade and blend for an additional 30 seconds.

Saffron Mayo

Sunflower oil	200 g	47,79 %
Water	200 g	47,79 %
Sosa Promayo 56132	10 g	2,39 %
White wine vinegar	2,5 g	0,60 %
Adamance lemon Juice	2,5 g	0,60 %
Salt	2,5 g	0,60 %
Saffron thread	1 g	0,24 %
	418,50 g	

Heat the water and infuse it with the saffron. Reduce the liquid by half. Place this and the rest of the ingredients in a jar. Insert the hand blender all the way to the bottom of the container, resting it firmly on the base, and begin blending at low speed, keeping the blender still until the initial mixture is properly emulsified. Then gradually raise the blender towards the surface, processing the mixture at maximum power.

Squid Ink Alioli

Sunflower oil	200 g	60,42 %
Water	90 g	27,19 %
Sosa Promayo 56132	10 g	3,02 %
White wine vinegar	5 g	1,51 %
Adamance lemon Juice	5 g	1,51 %
Salt	5 g	1,51 %
Garlic	8 g	2,42 %
Squid ink	8 g	2,42 %
	331 g	

Cook the garlic cloves in boiling water. Once soft, leave them to cool. Place all the ingredients in a jar. Insert the hand blender all the way to the bottom of the container, resting it firmly on the base, and begin blending at low speed, keeping the blender still until the initial mixture is properly emulsified. Then gradually raise the blender towards the surface, processing the mixture at maximum power.



Mayonnaise using Promayo

OUR VERSIONS OF CLASSIC SAUCES

Béarnaise-style sauce

Butter	200 g	41,02 %
Apple vinegar	200 g	41,02 %
Sosa Promayo 56132	10 g	2,05 %
Salt	2,52 g	0,52 %
Shallot	60 g	12,31 %
Fresh tarragon	15 g	3,08 %
	487,52 g	

In a saucepan, cook the shallots in the vinegar until reduced completely. Leave to cool. Add the other ingredients, except the tarragon, and blend all the ingredients with blender until emulsified. Chop the fresh tarragon and add to the ready-made emulsion.

Béarnaise: a stable, plant-based version of the classic French sauce, ideal for meats.

TIPS

Hollandaise-style sauce

Butter	200 g	64,00 %
Adamance lemon Juice	100 g	32,00 %
Sosa Promayo 56132	10 g	3,20 %
Salt	2,52 g	0,81 %
	312,52 g	

Place all the ingredients in a 500 ml siphon. Charge the siphon with a cartridge, and gently shake it just enough to achieve the desired texture. Do not stir too much as the sauce may split.

Egg-free Hollandaise: thermal stability and silkiness, for fish and vegetables.

TIPS

Cesar-style sauce

Sunflower oil	300 g	37,97 %
Salsus Chicken Broth	300 g	37,97 %
Grated Parmesan	50 g	6,33 %
Adamance lemon Juice	40 g	5,06 %
Dijon mustard	30 g	3,80 %
Sosa Promayo 56132	25 g	3,16 %
Perrins sauce	20 g	2,53 %
Anchovies	14 g	1,77 %
Poultry umami	5 g	0,63 %
Salt	3 g	0,38 %
Garlic	2 g	0,25 %
Black pepper	1 g	0,13 %
	790 g	

Place all the ingredients in a jar.

Insert the hand blender all the way to the bottom of the container, resting it firmly on the base, and begin blending at low speed, keeping the blender still until the initial mixture is properly emulsified. Then gradually raise the blender towards the surface, processing the mixture at maximum power.







**Ingredients to
reimagine gastronomy**