

The background image is a high-quality photograph of a wooden bowl filled with smooth, pale yellow mayonnaise. The bowl sits on a rustic wooden surface. To the left of the bowl, there are three lemon wedges and a small pile of white salt crystals. A silver spoon with a decorative handle is placed to the left of the bowl, with a dollop of mayonnaise on its tip. In the upper right background, a glass bottle of olive oil with a metal clasp is partially visible. A dark grey cloth is draped in the bottom right corner.

MAYONNAISE

Mayonnaise is a thick, creamy sauce that is typically used as a condiment or spread. It is made from a combination of oil, egg yolks, vinegar or lemon juice, and seasonings such as salt, pepper, and mustard.

Commercial Production

- 1. Mixing:** The egg yolks and vinegar or lemon juice are mixed in a large vessel using a high-speed mixer until they are fully combined.
- 2. Emulsifying:** The oil is added slowly to the egg mixture while continuously mixing at a high speed.
- 3. Seasoning:** Salt, sugar, mustard powder, and other seasonings are added to the emulsion mixture to enhance the flavor of the mayonnaise.
- 4. Packaging:** The mayonnaise is packaged in various sizes and types of containers, such as jars, bottles, pouches, and sachets.
- 5. Pasteurization:** To ensure food safety and increase shelf life, the packaged mayonnaise is pasteurized by heating it to a specific temperature for a certain amount of time.

Market Scope

North America is the largest market for mayonnaise, followed by Europe and Asia-Pacific.

The major players in the Market for Mayonnaise are as follows:

- 1. Unilever*
- 2. Kraft Heinz*
- 3. Nestle*
- 4. McCormick & Company*
- 5. Conagra Brands*

