Sosa

Ingredients to reimagine gastronomy



Promayo

Mayo-style textures
100% plant-based · Endless flavours



The new generation of mayo-style textures

In any restaurant kitchen, mayonnaise-style textures are the silent protagonists. They show up in sauces, in plate bases, in the finishing touches that set one dish apart from another. Behind that constant presence often lies an uncomfortable reality: unstable emulsions, unexpected breaks, technical limitations imposed by egg, and little room for authentic flavour.

At **Sosa Ingredients,** we wanted 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-style textures: a powdered blend of **100 % plant-based ingredients** – potato protein, corn starch and corn fibre as the emulsifier – that delivers stability, flavour neutrality and a versatility that egg could never offer.

It is easy to use and allows you to create stable, neutral and versatile mayonnaise-style textures in just two minutes, 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.**

Our technical expertise, built through research and close collaboration with chefs, has allowed us to create a product that redefines the standard for mayonnaise-style textures 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 plant-based ingredient blend designed to deliver mayo-style textures. Free from the limitations of egg, and effortlessly simple to use.

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. **Plant-based ingredients,** no additives.
2. **Ready in 2 minutes** without heating.
3. **Stored at room temperature.**
4. **Food cost** of the finished recipe mayonnaise made with Promayo: ≥30% cheaper than industrial mayonnaises.

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

VEGETABLE MAYONNAISE - "CLASSIC" FLAVOUR

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	

To make your own mayo-style textures:
Add 10 g of Promayo to the liquid of your choice (juices, herbal teas, broths) and then add the fat (oil, butter) to emulsify. The more fat you add, the thicker the texture will be.

TIPS

"We do not recommend using more than twice as much fat as liquid"

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	

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	

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	

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.



Sauces 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.

TIPS

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

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.

TIPS

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

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 %
Sosa Poultry umami 39063	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.















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