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## Light Mayonnaise Type Dressing

featuring DairyLo®

Formula	% by Weight
Liquid Whole Egg	6.00
Granulated White Sugar	15.40
Starch (cold water soluble)	4.50
Salt	2.00
Mustard Powder	1.00
Paprika Spice	0.10
<b>Dairy-Lo®</b>	<b>2.50</b>
Water (room temperature)	<b>2.50</b>
Vinegar	11.50
Water (room temperature)	29.50
Canola Vegetable Oil	<b>25.00</b>
<b>Total</b>	<b>100.00</b>

### Procedure

- Place liquid whole egg into a food processor and mix on low for several seconds.
- Blend all dry ingredients in a separate container, spoon into food processor through filling funnel while continuing to mix on low. Scrape edges.
- Add vinegar and room temperature water to food processor and mix briefly.
- While processor is operating, pour all of the oil through the filling funnel in a slow steady stream.
- Blend until dressing is thick and creamy

The information contained herein is, to the best of our knowledge, accurate. The data outlined and the statements made are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product. The information contained herein should not be construed as permission for violation of intellectual property rights.

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