

DISCOVER THE PERFECT SOLUTION FOR FULL, MID, AND LOW-FAT MAYONNAISE PRODUCTION

Are you looking to streamline your mayonnaise production with the perfect blend of efficiency and quality? Look no further than **Hebold Mixing Systems**. With our cutting-edge technology, we offer tailored solutions for full-fat, mid-fat, and low-fat mayonnaise production, ensuring you achieve premium results at every step. Thanks to our **unique rotor-stator homogenizer with two specialized shear zones**, we ensure both **high quality** and **quantity**.

WHY CHOOSE HEBOLD?

Optimal Oil Droplet Size Distribution

Achieve a smooth and consistent texture every time, with a **narrow oil droplet size distribution** averaging **just 3 μm** , enhancing product stability and quality.

Fast Oil Dosing

Our systems deliver oil at speeds of up to **3 kg per second**, enabling a **high production capacity**. This ensures rapid and efficient processing, ideal for large-scale operations without compromising on quality.

Modular Design

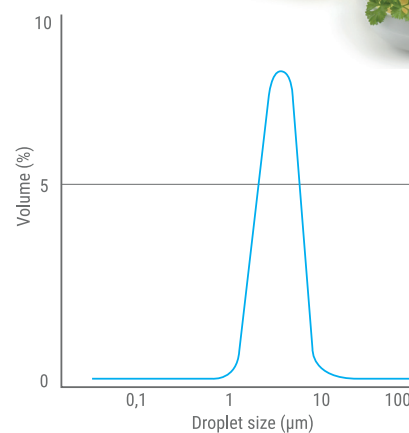
Our processing systems are built to suit your needs with **Basic, Advanced, and Premium** models, offering flexibility and performance tailored to your production requirements.

Versatile for Hot & Cold Processes

Whether you need hot or cold production processes, Hebold ensures consistently excellent results with solutions optimized for both.

Efficient Thickener Dispersion

Our system is specifically designed to optimize the use of cold-swelling thickeners, which react directly with water. To prevent clumping, the thickeners are immediately introduced into the shear zone, where they are thoroughly dispersed. This results in highly efficient dispersion, allowing you to maximize the performance of your thickener system. The enhanced efficiency helps **reduce raw material costs** when compared to less effective dispersion methods.



Droplet size distribution for a Full Fat Mayonnaise made on Hebold Mixing System.

TURNKEY SOLUTIONS – WE'VE GOT YOU COVERED

From **storage tanks, automatic dosing, to processing and buffer tanks**, Hebold provides complete **turnkey solutions**. Together with our extensive **partner network**, we can realize full-scale installations that fit seamlessly into your production facility. With strong connections to suppliers and our **in-house food technologists**, we also assist with **product development**, ensuring your formulations meet the highest standards.



INNOVATION AT OUR CUXHAVEN TECHNOLOGY CENTER

Explore new possibilities and test production scalability in our **Cuxhaven Technology Center**. Our **pilot plants** allow for **feasibility studies** backed by extensive analytics, including **pH measurements, microscopy, and viscosity testing**. This is where ideas turn into reality, proving the effectiveness of our systems in real-world scenarios.



BENEFITS

Perfect Quality

Achieve a **creamy and shiny texture** with a **narrow oil droplet size distribution** (3 μm), thanks to our **unique rotor-stator homogenizer with two shear zones**, ensuring premium product consistency.

Cost-Effective

Benefit from **competitive pricing** thanks to Hebold's high in-house production rate, delivering cost-effective solutions without compromising on quality.

Recipe Management System

Our **automated recipe management system** ensures consistency across every batch, significantly reducing the risk of human error and ensuring product quality with minimal operator input.

Easy Handling

Our systems are designed for **simple operation**, making them user-friendly with minimal training required.

Customizable

Flexible, modular systems that adapt to your unique production requirements.

MORE THAN JUST MAYONNAISE

Hebold systems are versatile and capable of producing a wide range of **food emulsions** like **dressings, dips, and hummus**, as well as **food suspensions** such as **ketchup and various sauces**. Expand your product range with the same level of superior efficiency and quality.

Upgrade your mayonnaise production with **Hebold Mixing Systems** – where efficiency, scalability, and quality meet.

Contact us today to learn how we can transform your production process!

