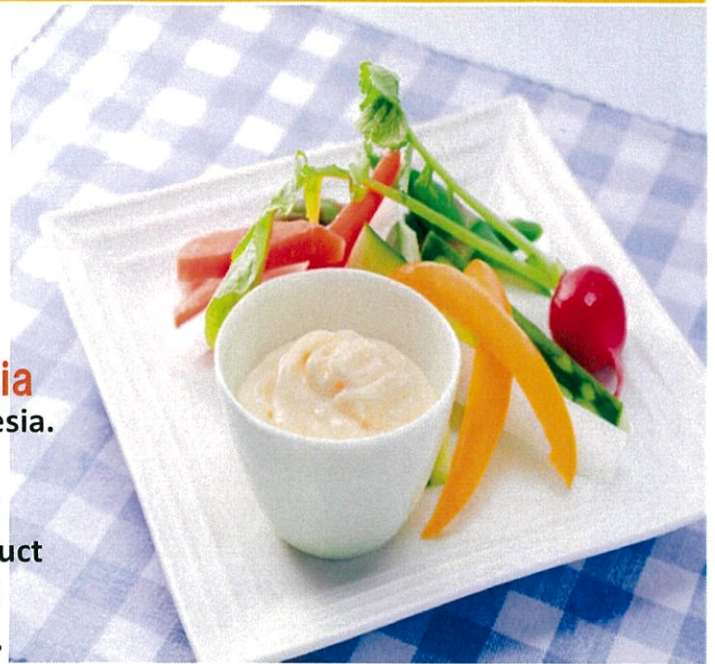


omayo MAYONNAISE TYPE SWEET



Standard sweet mayonnaise type in Asia
Omayo is a mayonnaise type produced in Indonesia. It obtained Halal certification from MUI that is a certification organization of world's largest Halal market country, Indonesia. This is a reliable product because ingredients are based on Japanese Food Sanitation Act. MANIS means sweet in Indonesia.



Product Code	15363	
JAN Code	4971880153635	
Packing style	10g x 10 x 24	
Shelf Life	365 days	
Ingredients	Vegetable oil, Glucose, Thickener (Processed starch), Salt, Egg, Vinegar, etc.	
Nutrition (per 100g)	Energy	232kcal
	Protein	0.6g
	Total fat	15.2g
	Carbohydrates	23.3g
	Sodium	1849mg
	Salt	4.70g



Whipped Mayo Fruit Salad



Ingredients

- 1 orange
- 1 kiwi
- 1 banana
- adequate amount of chervil
- <mayo whipped cream>
- 4 table spoons omayo(sweet)
- 1 tea spoon condensed milk
- 3 table spoons whipped cream
- Drop of lemon juice

Directions

- ① Peel an orange and cut it into wedges. Peel a kiwi, cut it into half circle slice. Peel a banana, cut it into circle slice.
- ② Place fruits on a plate, squeeze mayo whipped cream and top with chervil.

Sweet Mayo Brownie



Ingredients

- 140g omayo(sweet)
- 115g sugar
- 40g cocoa powder
- 115g flour
- 5g baking powder
- 45cc fresh cream
- 20g walnut, crushed
- 80g cream cheese, 1cm diced
- 40g apple jam
- adequate amount of mint
- <Condensed milk mayo>
- 10g omayo(sweet)
- 10g condensed milk

Directions

- ① Mix omayo and sugar in a bowl.
- ② Dust them with cocoa powder and baking powder. Add fresh cream and mix. Pour half amount of batter into a mold.
- ③ Put walnut, cream cheese and apple jam on it evenly. Pour remaining batter.
- ④ Bake in a 200 °C preheated oven for 20 minutes, cool it.
- ⑤ Turn it out of the mold. Drizzle with condensed milk mayo. Top with mint.

Curry Mayo Chicken



Ingredients

- 6 table spoons omayo(sweet)
- 1 tea spoon curry powder
- 1 piece chicken breast
- 25g onion
- 1 bell pepper
- 1/4 yellow paprika
- 1/2 tomato
- adequate amount of tarragon

Directions

- ① Combine omayo and curry powder. Cut chicken breast into bite size and dip them into combined sauce.
- ② Slice onion, chop up bell pepper, yellow paprika and tomato.
- ③ Stir-fry chicken breast in a preheated frying pan. Add onion, bell pepper, yellow paprika and tomato.
- ④ Serve on a dish and top with tarragon.

KENKO Mayonnaise Co.,Ltd.

Online Shop: <http://shop-kenkomayo.com/shop/>

Manufacture: PT.INTAN KWNKOMAYO INDONESIA

Importer: KENKO Mayonnaise Co.,Ltd.