

Sensory, physico-chemical and microbial characteristics of new light mayonnaise formulations

By

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DEDICATION

In the memory of my beloved mother, to my father, Mr. Bahgat Abou-Zied, my brother Mr. Ahmed, my wife Hanaa and my lovely daughters Malak and Rawda.

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CONTENTS

	Page
LIST OF TABLES.....	ix
LIST OF FIGURES.....	xiv
1. INTERODUCTION.....	1
2. REVIEW OF LITERATURE.....	6
2.1. Ingredients of mayonnaise.....	6
2.1.1. Oils.....	6
2.1.2. Egg.....	9
2.1.3. Acids.....	10
2.1.4. Salt and Sugar.....	12
2.1.5. Mustard.....	13
2.1.6. Preservatives.....	15
2.2. Fat substitutes (replacers) or stabilizes.....	17
2.2.1. Characteristics and functionality of some polysaccharides in foods	20
2.2.1.1. Guar and locust bean gum:.....	20
2.2.1.2. Xanthan gum	21

2.2.1.3. Starch.....	23
2.3. Application of polysaccharides in light mayonnaise.....	25
2.4. Mayonnaise stability.....	27
2.4.1. Microbiological stability	28
2.4.1.1. Difference between home-made and commercial mayonnaise.....	29
2.4.1.2. Mayonnaise and <i>Salmonellosis</i>	30
2.4.1.3. Mayonnaise and other pathogens	33
2.4.1.4. Microbial spoilage of mayonnaise-based salads	36
2.4.1.5. Injured Microorganisms.....	38
2.4.2. Chemical stability.....	41
2.4.2.1. Oxidation.....	41
2.4.3. Physical stability.....	44
2.5. Shelf life determination.....	47
3. MATERIALS and METHODS.....	49

3.1. Materials.....	49
3.1.2. Mayonnaise ingredients.....	49
3.1.2. Light mayonnaise brands	50
3.1.3. Bacterial strains.....	50
3.1.4. Microbiological media.....	50
3.2. Methods:.....	50
3.2.1. Production of mayonnaise	50
3.2.2. Effect of oil type and concentration:.....	51
3.2.3. Effect of storage on light mayonnaise quality:.....	53
3.2.4. Effect of stabilizer type and concentrations.....	53
3.2.5. Effect of storage on the quality of LM contained different stabilizers.....	53
3.2.6. Sensory evaluation.....	54
3.2.7. Physico-chemical analysis.....	54

3.2.7.1. Apparent viscosity.....	54
3.2.7.2. Emulsion stability (ES).....	55
3.2.7.3. Moisture and total solids.....	55
3.2.7.4. Total lipids.....	55
3.2.7.5. Total carbohydrate.....	56
3.2.7.6. Total crude protein.....	56
3.2.7.7. Oil quality.....	56
3.2.7.7.1. Acid value.....	56
3.2.7.7.2. Peroxide value (PV).....	57
3.2.7.8. Total ash and salt content.....	57
3.2.7.9. Titratable acidity.....	58
3.2.7.10. pH value.....	58
3.2.7.11. Water activity (a_w).....	58
3.2.8. Microbial analysis.....	58
3.2.8.1. Microbial count.....	58

3.2.8.1.1. Total viable bacterial count:.....	59
3.2.8.1.2. Yeast and fungi counts:.....	59
3.2.8.1.3. Total coliform bacteria:.....	59
3.2.8.1.4. Enumeration of fecal <i>E. coli</i> :.....	59
3.2.8.1.5. Lactic acid bacteria count:.....	59
3.2.8.1.6. <i>Staphylococcus</i> sp. count:.....	59
3.2.8.1. Detection of <i>Salmonella</i> :.....	60
3.2.9. Determination of injured cells.....	60
3.2.10. Statistical analysis.....	62
4. RESULTS AND DISCUSSION.....	63
4.1. Effect of oil type and concentration on organoleptic characteristics of light mayonnaise formulations.....	63
4.2. Effect of storage on the quality of light mayonnaise formulaions	67

4.2.1. Organoleptic characteristic.....	67
4.2.1.1. Color.....	67
4.2.1.2. Texture.....	69
4.2.1.3. Taste.....	69
4.2.1.4. Overall acceptability.....	72
4.2.2. Physico-chemical properties:.....	74
4.2.2.1. Emulsion stability.....	74
4.2.2.2. Apparent viscosity.....	77
4.2.2.3. Total solids and moisture content.....	79
4.2.2.4. Acidity.....	80
4.2.2.5. pH.....	84
4.2.2.6. Peroxide value (PV).....	86
4.3.2.7. Hydrolytic stability.....	88

4.2.3. Microbial quality.....	91
4.3. Effect of stabilizer type and concentration on organoleptic characteristics of light mayonnaise formulations:.....	92
4.4. Effect of storage on the quality of light mayonnaise formulations containing different stabilizers:.....	96
4.4.1. Organoleptic characteristic.....	96
4.4.1.1. Color.....	96
4.4.1.2. Texture.....	99
4.4.1.3. Taste.....	102
4.4.1.4. Overall acceptability.....	105
4.4.2. Physico-chemical properties:.....	109
4.4.2.1. Emulsion stability.....	109
4.4.2.2. Apparent viscosity.....	112

4.4.2.3. Total solids and moisture content.....	115
4.4.2.4. Acidity.....	120
4.4.2.5. pH.....	120
4.4.2.6. Peroxide value (PV).....	123
4.4.2.7. Hydrolytic stability.....	128
4.4.3. Microbial quality.....	131
4.5. Injured cells evaluation.....	132
4.6. A comparative study between the LM and some imported LM brands.....	137
5. SUMMARY.....	139
6. REFERENCES.....	152

ARABIC SUMMARY

LIST OF TABLES

Table No.		Page
1	The minimum allowed oil content in mayonnaise according to various country standards.....	4
2	The main categories, examples and functional attributes of fat replacers.....	18
3	Examples of types of fat replacers used in various food categories.....	19
4	Some important outbreaks involving mayonnaise and tartare sauce.....	32
5	Traditional mayonnaise (TM) and light mayonnaise (LM) formulations in grams.....	52
6	Organoleptic characteristics of the prepared light mayonnaise formulations.....	64
7	Effect of storage on color of LM formulations prepared with corn oil and sunflower oil.....	68
8	Effect of storage on texture of LM formulations prepared with corn oil and sunflower oil.....	70
9	Effect of storage on taste of LM	

	formulations prepared with corn oil and sunflower oil.....	71
10	Effect of storage on overall acceptability of LM formulations prepared with corn oil and sunflower oil.....	73
11	Changes in emulsion stability of LM prepared using corn oil and sunflower oil during storage at room temperature ($24\pm 2^{\circ}\text{C}$) and refrigeration temperature ($4\pm 2^{\circ}\text{C}$).....	76
12	Changes in apparent viscosity of LM prepared using corn oil and sunflower oil during storage at room temperature ($24\pm 2^{\circ}\text{C}$) and refrigerator temperature ($4\pm 2^{\circ}\text{C}$).....	78
13	Changes in total solid of LM prepared using corn oil and sunflower oil during storage at room temperature ($24\pm 2^{\circ}\text{C}$) and refrigerator temperature ($4\pm 2^{\circ}\text{C}$).....	81
14	Changes in moisture of LM prepared using corn oil sunflower oil during storage room temperature ($24\pm 2^{\circ}\text{C}$) and refrigerator temperature ($4\pm 2^{\circ}\text{C}$).....	82
15	Changes in acidity of LM prepared using corn oil and sunflower oil during storage at room temperature ($24\pm 2^{\circ}\text{C}$) and refrigerator	83