

MD.10.

Title	Mayonnaise - type food emulsions with high biological value
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Description EN	Current research is devoted to develop technology of obtaining food emulsions such as mayonnaise from vegetable oils of the sunflower and grape seed with a high biological value. This research aimed to determine optimum extraction condition of parsley and lovage extracts and to

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determine their application as an antioxidant in grape seed oil enriched mayonnaise. Sunflower oil was partially substituted by grape seed oil at level of 20%. The mayonnaise without grape seed oil and plant extracts was used as a control experiment. ISO (Official Methods of Analysis of AOAC International) standard methods of analysis have been applied for evaluation of mayonnaise emulsion.

During this experiment, physicochemical, basic quality properties as well as microstructure and rheological behavior in terms of storage and sensory evaluation of mayonnaises was performed. The results demonstrated that mayonnaises substituted with grape seed oil and added parsley and lovage extracts were acceptable. This study shows good potential for plant extracts and grape seed oil to be used as ingredients for mayonnaise with functional properties.

The elaboration of the technology of obtaining food emulsions such as mayonnaise from vegetable oils of the sunflower and grape seed with a high biological value, confirmed by the patent № MD-317, "Mayonnaise".