

Avoceel

Greek Mayonnaise

Brief: To develop a novel salad dressing using avocado oil from the BOP region

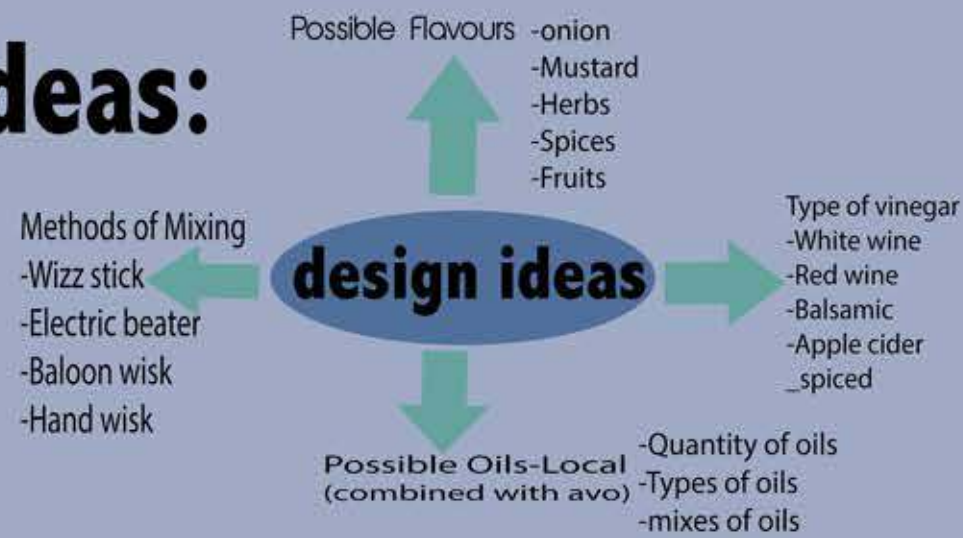
Final Product



Quality Objectives:

- *Must be healthy
- *Uses Avocado Oil
- *Made safely and food hygienic
- *Adequate shelf life
- *viscosity for coating

Design Ideas:



Nutrition values



Research:

*During our research we researched different aspects of salad dressings such as; types of oils and vinegars, flavours and existing salad dressings. By exploring the market when we surveyed our target group. They expressed interest in Greek Mayonnaise we found very few flavoured mayonnaises and no mayonnaises using avocado oil.

Method & Testing:

- *Organoleptic (sensory evaluation)
- *done under impartial conditions
- *Viscosity testing
- *Accurate Weighing (digital scales)

Evaluation:

Our greek mayonnaise was what we wanted and adding the yoghurt flavouring was a great unique point. The colour worked well as was appealing to the eye. The choice of flavours were great and a nice subtle strength.

Development:

*After many trials we developed a mayonnaise with yoghurt and herbs giving it the greek aspect. Unfortunately while testing shelf life, we found that it went mouldy. Our mentor Maggie came to our rescue with commercial additives that we trialed until we got a mayonnaise similar to our first development but could exist out of the fridge. Every trial was subjected to viscosity tests for thickness and organoleptic test to refine flavour and texture

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On behalf of Aquinas College we would like to acknowledge our mentor, Maggie Ashton, a development technologist from Bakels Edible Oils (NZ), also our food technology teacher, Miss Nicklison, Grove Avocado oils, and lastly the oils and fats specialist group of the New Zealand Institute of Chemistry for sponsoring our team.

