



Take a Trip to the Tropics with Avocado Oil

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Our challenge was to create a novelty salad dressing, using Grove avocado oil.

We looked through different salad dressings on the market to get an idea of what we wanted to create. By considering our stakeholder we developed an idea which was unsuccessful, therefore we changed direction and developed our current dressing.

Multiple trials ensured that flavour combinations worked well.

Used viscosity tests with a tube on measured rings to check consistency of our vinaigrette. pH testing with our mentor Maggie and by her recommendation added a commercial emulsifier, xanthan gum to help with the separation and thickness of our vinaigrette. Every trial was approved and commented on by our stakeholder.

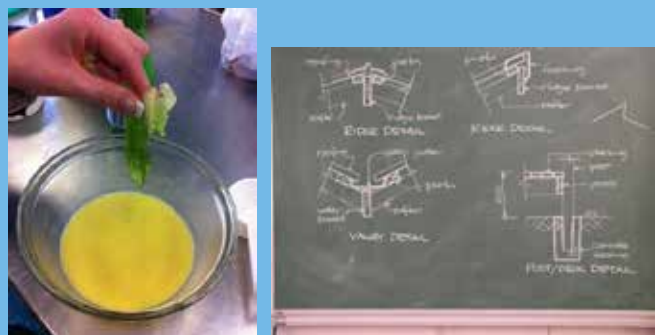
Development



Testing oil combinations
Deoderised Canola oil and Avocado oil



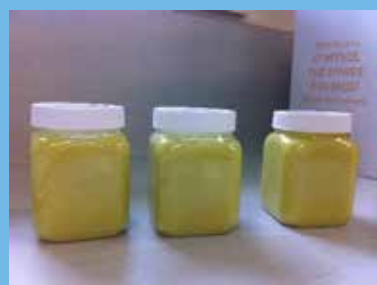
Weighing oils



All flavours combined



Pasteurising and viscosity tests



Final product

With thanks to



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