

STUDY OF ORGANOLEPTIC QUALITY INDICATORS OF MAYONNAISE

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Mayonnaise is one of the leading products in the oil and fat industry and is in great demand among the population. This is due to its high consumer properties and cost-effective production. Mayonnaise is a versatile product that allows you to adjust its calorie content by replacing some ingredients with low-calorie ones, such as sugar with sweeteners, etc.

The fundamental goals of providing the population with high-quality and safe fat-and-oil products and increasing their competitiveness are achieved by developing and implementing innovative technologies, expanding the range of fat-and-oil products with high consumer characteristics. Thus, today, research on issues related to the quality and safety of mayonnaise is relevant.

Mayonnaise and mayonnaise sauces play an important role in the diet of modern people. Although most consumers understand that these products are less healthy than fresh fruit and vegetables, they do not require time-consuming preparation and are easy to store. These advantages allow the Ukrainian mayonnaise market to grow despite the financial crisis, wartime and slowdown in consumer income.

For this study, samples of mayonnaise (72%) were selected, which are sold in the retail network of Kharkiv, namely: Shchedro Premium; Torchyn European; Chumak real; Korolivsky smak European; Zhirnov European.

The organoleptic quality indicators of mayonnaise were determined in accordance with DSTU 4487:2015. Analysing the data obtained, it can be concluded that the appearance and consistency of all samples is homogeneous, creamy, without air bubbles; taste and smell correspond to the technical description for mayonnaise of a particular name, slightly spicy, sour, without bitterness and without foreign odours and flavours; colour is white with greyish or yellowish-creamy tints.

The results of the study of mayonnaise samples indicate high values of the quality indicators of the products. In the production of emulsion food products, in particular mayonnaise, consistency is an important indicator that shapes their quality.