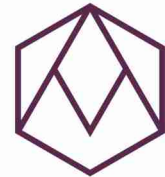


*Use of cactus mucilage
(Opuntia ficus-indica) as a
stabilizing agent in an
avocado (Persea americana)
flavored mayonnaise:
Determination of Flavor
Profile.*

Mayonnaise imitation.



AMBROSÍA
CENTRO CULINARIO

BEGINNING OF THE PROCESS

THE ORIGINAL
MAYONNAISE



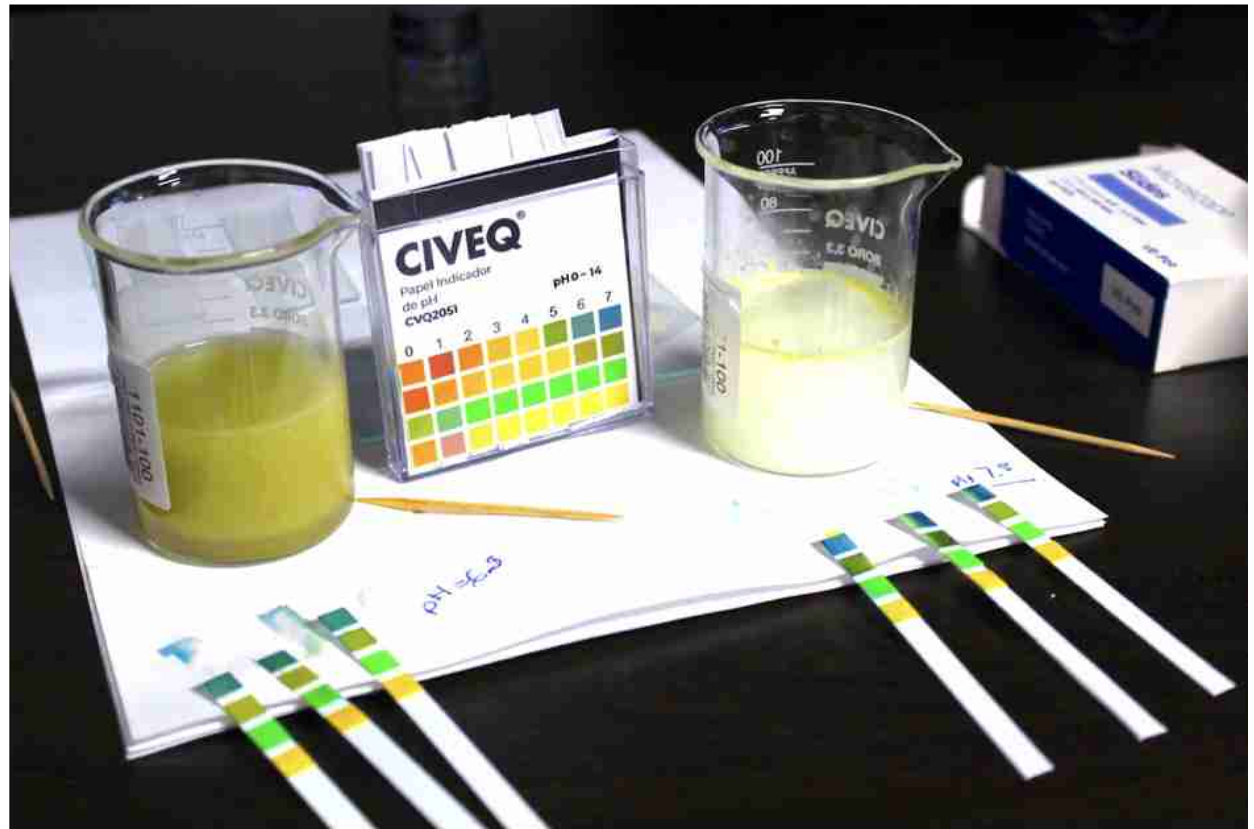
MUCILAGE EXTRACTION



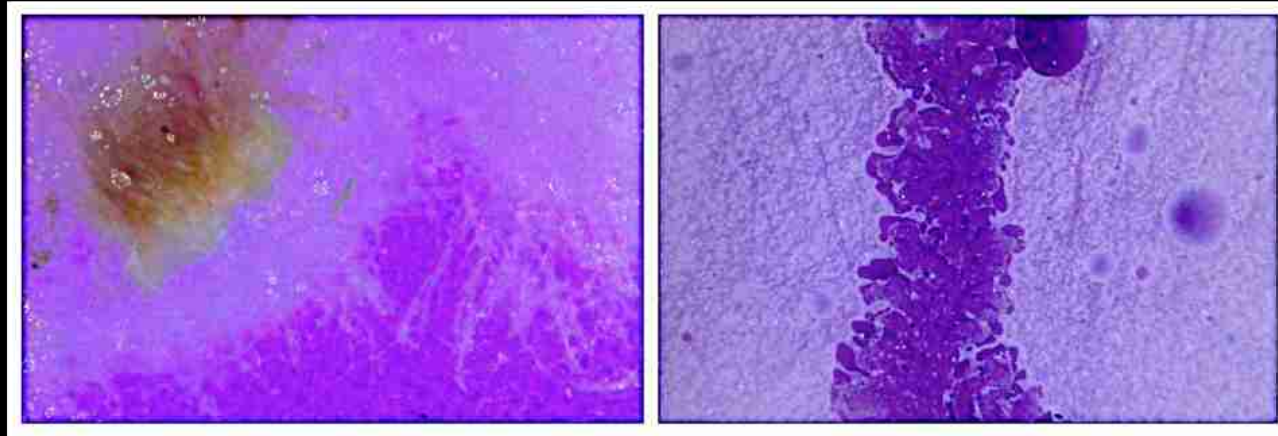
Oil dispersion analysis



PH Evaluation.

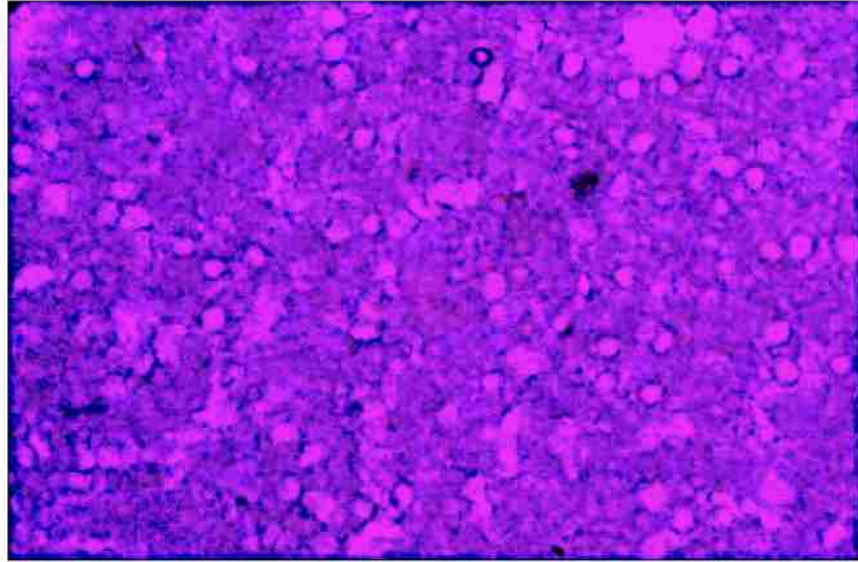


Through the microscope

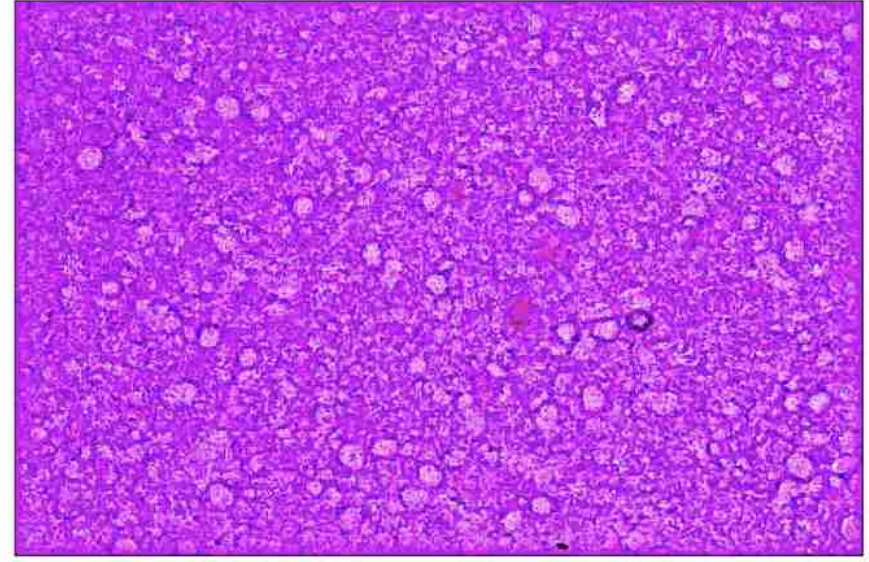


Mucilage

The comparison between mayonnaise and imitation



Mayonnaise



imitation

imitation of mayonnaise flavored with avocado



16 votes for the mayonnaise .(428)

Comments:

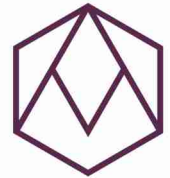
- the flavor is more intense and it has a very good texture, the downside is that it is very greasy
- texture more similar to the original mayonnaise, although not much avocado flavor.
- although it is pale it is bright, I like the acidity and spiciness but I would prefer to eat it in some food

14 votes for the imitation of mayonnaise. (932)

Comments:

- looks like guacamole with a slight acidity and the flavor of the nopal is nice and light
- does not need spiciness, it would improve acidity, but it has a more natural color and flavor, pleasant aroma, and is thicker.
- silky and smooth texture, natural flavors and with the slight acidity of the nopal

conclusion.



A M B R O S Í A

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