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(57) Abstract :
 LAGENARIA SICERARIA BASED LOW-FAT FUNCTIONAL MAYONNAISE ABSTRACT The present invention relates to a low-fat functional mayonnaise comprising bottle gourd and pectin gel. The invention also discloses the method of preparing the stable low-fat functional mayonnaise using bottle gourd puree as water substitute and pectin gel as a fat substitute. A low-fat functional mayonnaise comprising 5 ml of fat, 25ml of pectin suspension as fat substitute and 60gram of bottle guard puree. A microwave treatment at 800W for 30 sec was found be effective in emulsion stabilization, and microstructure improvement. The present composition comprises 5 mL of fat and 25 mL of pectin suspension as fat substitute and 60 g of bottle gourd puree, the heavy metal and pesticide residues content in mayonnaise was found to be below the level of quantification therefore, it can be considered as a healthy substitute of conventional commercial mayonnaise (40-80% fat).

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