

**Elasticity, consistency and adhesion of mayonnaise (low-fat vs full-fat)****USE**

Two similar products such as low-fat and full-fat mayonnaise should have similar texture. That's why the determination of elasticity, consistency and adhesion is primordial.

**METHOD**

During this test, 2 samples of mayonnaises are tested. The three-step process is conducted firstly with a 10 mm compression step at 1 mm/s, which characterizes the consistency. Next, there is a 20 sec relaxation step characterizing the elasticity. The final traction step which characterizes the adhesive power takes place at speed of 1mm/s.

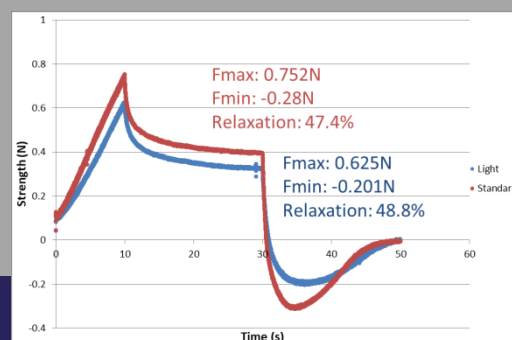
**EQUIPEMENT**

TX-700

+

1/2 Spherical  
probe

+

Software  
(optional)**RESULTS**

Using either the computer software or the TX-700 integrated software, we are capable to determine  $F_{max}$ ,  $F_{min}$  and the relaxation of the product via a CRT method.

In the example above, we can see that both products show similar properties. Indeed, both products have about the same relaxation and similar  $F_{max}$  and  $F_{min}$ .

Therefore, thanks to the TX-700, little differences allow us to differentiate two samples with very close physical properties.

