



Development of Gastronomic Strategies for the Application and Valorization of New Inverse Emulsions of Vegetable Origin

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Abstract

In order to develop gastronomic applications with five emulsions prototypes (three strawberry and bell pepper—red and yellow—processed differently, with aqueous vegetable phase) and two mustards with red fruits and beet, a sensory evaluation was carried out at first with a taste panel and also the online Foodpairing® tool was used. Based on previous results and also on culinary know-how, creative/aesthetic talent of the researchers 34 recipes were developed for different culinary preparation (starter, main course, dessert, for Food Service or domestic end consumer) and some were selected for a tasting lunch with 40 consumers (domestic/food professionals). Overall, results indicate good acceptance of the emulsions and incremental acceptance according to the gastronomic use.

Keywords

Gastronomic applications

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Innovation

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Vegetable by products

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