

REFERENCES

- Abu-Salem, F. M., & Abou-Arab, A. A. (2008). Chemical, Microbiological, and Sensory Evaluation Of Mayonnaise Prepared from Ostrich Eggs. *Grasas Y Aceites*, 59(4). doi:10.3989/gya.2008.v59.i4.529
- Ali, T. M., Waqar, S., Ali, S., Mehboob, S., & Hasnain, A. (2014). Comparison of Textural and Sensory Characteristics of Low-Fat Mayonnaise Prepared from Octenyl Succinic Anhydride Modified Corn and White Sorghum Starches. *Starch - Stärke*, 67(1-2), 183-190. doi:10.1002/star.201400153
- Alizadeh, L., Abdolmaleki, K., Nayebzadeh, K., & Shahin, R. (2019). Effects of Tocopherol, Rosemary Essential Oil and Ferulago Angulata Extract on Oxidative Stability of Mayonnaise during Its Shelf Life: A comparative study. *Food Chemistry*. doi:10.1016/j.foodchem.2019.01.028.
- Amin, H., Elbeltagy, A., Mustafa, M., & Khalil, A. (2014). Development of Low Fat Mayonnaise Containing Different Types and Levels of Hydrocolloid Gum. *Journal of Agroalimentary Processes and Technologies*, 20(1), 54-63. <https://www.researchgate.net/publication/277870738>
- AOAC. (1995). *Official Method 965.33 Peroxide Value of Oils and Fats*. AOAC Official Methods of Analysis (9), 41.
- Bergecliff, T. (2016). *Viscosity and Acid Stability in Low-fat Mayonnaise with Varying Proportions of Xanthan Gum and Guar Gum* (Degree Project Work, Linnaeus University, 2016). Sweden: Linnaeus University.
- BPOM. (2016). *Peraturan Kepala Badan Pengawas Obat dan Makanan Republik Indonesia Nomor 21 Tahun 2016 tentang Kategori Pangan*. Retrieved from http://standarpangan.pom.go.id/dokumen/peraturan/2016/PerKa_BPOM_No_21_Tahun_2016_tentang_Kategori_Pangan.pdf
- Choi, S. J., Won, J. W., Park, K. M., & Chang, P. (2014). A New Method for Determining the Emulsion Stability Index by Backscattering Light Detection. *Journal of Food Process Engineering*, 37(3), 229-236. doi:10.1111/jfpe.12078
- Depree, J. & Savage, G. (2001). Physical and Flavour Stability of Mayonnaise. *Trends in Food Science & Technology*, 12(5-6), 157-163. doi:10.1016/s0924-2244(01)00079-6
- Dubbelboer, A., Janssen, J., Krijgsman, A., Zondervan, E., & Meuldijk, J. (2015). Integrated Product and Process Design for the Optimization of Mayonnaise Creaminess. *12th International Symposium on Process Systems Engineering and 25th European Symposium on Computer Aided Process Engineering Computer Aided Chemical Engineering*, 1133-1138. doi:10.1016/b978-0-444-63577-8.50034-6.

- Elbeltagy, A. E., Mustafa, M., & Khalil, A. H. (2014). Development of Low Fat Mayonnaise Containing Different Types and Levels of Hydrocolloid Gum. *Journal of Agroalimentary Processes and Technologies*, 20(1), 54-63. Retrieved from <http://journal-of-agroalimentary.ro>
- Elmlund, E. (2014). *Potential of Light and Temperature Exploitation for Accelerated Shelf Life Studies (ASLT) for Sauces* (Master's thesis, SLU, 2014). Uppsala: Swedish University of Agricultural Sciences.
- Erçelebi, E. A., & Ibanoglu, E. (2009). Characterization of Phase Separation Behavior, Emulsion Stability, Rheology, and Microstructure of Egg White-Polysaccharide Mixtures. *Journal of Food Science*, 74(6). doi:10.1111/j.1750-3841.2009.01252.x
- Featherstone, S. (2015). Mayonnaise and Salad Dressing Products. *A Complete Course in Canning and Related Processes*. Amsterdam: Woodhead Publishing/Elsevier. <http://dx.doi.org/10.1016/B978-0-85709-679-1.00011-8>.
- Gámbaro, A., Ares, G., & Giménez, A. (2006). Shelf-Life Estimation of Apple-Baby Food. *Journal of Sensory Studies*, 21, 101–111.
- Ghazaei, S., Mizani, M., Piravi-Vanak, Z., & Alimi, M. (2015). Particle Size and Cholesterol Content of A Mayonnaise Formulated by OSA-Modified Potato Starch. *Food Science and Technology (Campinas)*, 35(1), 150-156. doi:10.1590/1678-457x.6555Giménez, A., Varela, P., Salvador, A., Ares, G., Fiszman, S., & Garitta, L. (2007). *Shelf Life Estimation of Brown Pan Bread: A Consumer Approach*. *Food Quality and Preference*, 18, 196–204.
- Giménez, A., Ares, F., & Ares, G. (2012). Sensory Shelf-Life Estimation: A Review of Current Methodological Approaches. *Food Research International*, 49(1), 311-325. doi:10.1016/j.foodres.2012.07.008
- Gorji, S. G., Smyth, H. E., Sharma, M., & Fitzgerald, M. (2016). Lipid oxidation in mayonnaise and the role of natural antioxidants: A review. *Trends in Food Science & Technology*, 56, 88-102. doi:10.1016/j.tifs.2016.08.002
- Hough, G., Puglieso, M. L., Sanchez, R., & Silva, O. M. (1999). Sensory and Microbiological Shelf-Life of a Commercial Ricotta Cheese. *Journal of Dairy Science*, 82(3), 454-459. doi:10.3168/jds.s0022-0302(99)75253-7
- Hough, G. (2010). *Sensory Shelf Life Estimation of Food Products*. Boca Raton, FL: CRC Press.
- Hough, G., & Garitta, L. (2012). Methodology for Sensory Shelf-Life Estimation: A Review. *Journal of Sensory Studies*, 27(3), 137-147. doi:10.1111/j.1745-459x.2012.00383.x
- Hu, Y., Ting, Y., Hu, J., & Hsieh, S. (2017). Techniques and Methods to Study Functional Characteristics of Emulsion Systems. *Journal of Food and Drug Analysis*, 25(1), 16-26. doi:10.1016/j.jfda.2016.10.021

- IUPAC. (1979). *Commission on Oils, Fats, and Derivative: Standard Method for the Analysis of Oils, Fats and Derivatives*. France: Pergamon Press.
- Karas, R., Skvar, M., & Zlender, B. (2002). Sensory Quality of Standard and Light Mayonnaise during Storage. *Food Technol. Biotechnol.*, 40(2), 119–127.
- Kilcast, D., & Subramaniam, P. (2011). *Food and beverage stability and shelf life*. Oxford: Woodhead Pub.
- Mizrahi, S. (2011). Accelerated Shelf Life Testing of Foods. *Food and Beverage Stability and Shelf Life*, 482-506. doi:10.1533/9780857092540.2.482
- Morley, W. (2016). Mayonnaise. *Encyclopedia of Food and Health*, 669-676. doi:10.1016/b978-0-12-384947-2.00449-9.
- Mun, S., Kim, Y. L., Kang, C. G., Park, K. H., Shim, J. Y., & Kim, Y. R. (2009). Development of Reduced-Fat Mayonnaise using 4alpha-glucanase-Modified Rice Starch and Xanthan Gum. *International Journal of Biological Macromolecules*, 44(5), 400-407. <http://dx.doi.org/10.1016/j.ijbiomac.2009.02.008>. PMID:19428473
- Nikzade, V., Mazaheri-Tehrani, M., & Saadatmand-Tarzan, M. (2012). Optimization of Low-Cholesterol-Low-Fat Mayonnaise Formulation: Effect of Using Soy Milk and Some Stabilizer by A Mixture Design Approach. *Food Hydrocolloids*, 28(2), 344-352. <http://dx.doi.org/10.1016/j.foodhyd.2011.12.023>.
- Phimolsiripol, Y., & Suppakul, P. (2016). Techniques in Shelf Life Evaluation of Food Products. *Reference Module in Food Science*. doi:10.1016/b978-0-08-100596-5.03293-5
- Pradhananga, M., & Adhikari, B. (2016). Sensory and Quality Evaluation of Mayonnaise and its Effect on Storage Stability. *Sunsari Technical College Journal*, 2(1), 48-53. doi:10.3126/stcj.v2i1.14799
- Rahmati, K., Tehrani, M. M., & Daneshvar, K. (2012). Soy Milk as An Emulsifier in Mayonnaise: Physico-Chemical, Stability and Sensory Evaluation. *Journal of Food Science and Technology*, 51(11), 3341-3347. doi:10.1007/s13197-012-0806-9
- Raikos, V., Mcdonagh, A., Ranawana, V., & Duthie, G. (2016). Processed Beetroot (Beta Vulgaris L.) as A Natural Antioxidant in Mayonnaise: Effects on Physical Stability, Texture and Sensory Attributes. *Food Science and Human Wellness*, 5(4), 191-198. doi:10.1016/j.fshw.2016.10.002
- Rosnani, W., Isa, A., Sahri, M. M., Ramli, M. R., Maimon, C., Ha, C., & Rahman, A. (2015). Palm-Based Mayonnaise. *Malaysian Palm Oil Board*, 583, 4–7. ISSN 1511-7871.
- Santiprasert, S., Sanguandeeikul, R., & Phimolsiripol, Y. (2009). Effect of Propolis Extract on Rancidity of Mayonnaise. In: *Proceeding of the 47th Kasetsart University Annual Conference*. Kasetsart University, Bangkok, Thailand, pp. 233–2.

- Sikimic, V. M., Popov-raljic, J. V., Zlatkovic, B. P., & Lakic, N. (2010). Colour Determination and Change of Sensory Properties of Mayonnaise with Different Contents of Oil Depending on Length of Storage. *Sensors & Transducers Journal*,112(1), 138-165. ISSN 1726-55479
- Symons, H. (2000). *Frozen foods*. In D. Man, & A. Jones (Eds.), Shelf-life evaluation of foods (pp. 234). Gaithersburg, Maryland: Aspen Publication.
- Thaiudom, S., & Khantarat, K. (2011). Stability and Rheological Properties of Fat-Reduced Mayonnaises by Using Sodium Octenyl Succinate Starch as Fat Replacer. *Procedia Food Science*,1, 315-321. doi:10.1016/j.profoo.2011.09.049
- Tian, S., Chen, Y., Chen, Z., Yang, Y., & Wang, Y. (2018). Preparation and Characteristics of Starch Esters and Its Effects on Dough Physicochemical Properties. *Journal of Food Quality*,2018, 1-7. doi:10.1155/2018/1395978
- Torrieri, E. (2016). Storage Stability: Shelf Life Testing. *Encyclopedia of Food and Health*, 188-192. doi:10.1016/b978-0-12-384947-2.00666-8
- Triawati, N. W., Radiati, L. E., Thohari, I., & Manab, A. (2016). Microbiological and Physicochemical Properties of Mayonnaise Using Biopolymer of Whey Protein-Gelatin-Chitosan during Storage. *International Journal of Current Microbiology and Applied Sciences*,5(7), 191-199. doi:10.20546/ijcmas.2016.507.019
- Vitz, E., Moore, J. W., Shorb, J., Prat-resina, X., Wendorff, T., & Hahn, A. (2019). Foods : Acid Value and the Quality of Fats and Oils, *ChemEd DL*, 1–9.
- Whelan, V. J. (2017). Difference from Control (DFC) Test. *Discrimination Testing in Sensory Science*, 209-236. <http://dx.doi.org/10.1016/B978-0-08-101009-9.00011-3>
- Widerstrom, E., & Ohman, R. (2017). *Mayonnaise: Quality and Catastrophic Phase Inversion* (Unpublished master's thesis). Lund University.