

Conference Abstract

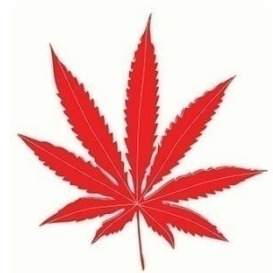
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Conference Abstract

UTILIZATION OF AQUAFABA AS AN EGG REPLACER FOR EGG INTOLERANT IN THE PRODUCTION OF VEGAN MAYONNAISE

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ABSTRACT

The intention of this study was to make a mayonnaise specifically for egg allergens or intolerant and for those who don't like the odor of egg and for vegans. Egg allergy or intolerance basically an immune hypersensitivity disease of egg protein called *anaphylaxis*, usually found in infants or young children. Aquafaba is one of the superlative egg replacer because it works tremendously well as a mimicker of egg. Aquafaba is the viscous water in which chickpeas have been cooked which is usually discarded but it can be used as a thickener, binder and emulsifier also as a foaming agent and now it is broadly prevalent in the vegan culture. Utilizing aquafaba is to eliminate the smell and allergens cause by egg because aquafaba does not cause bad smell neither not an allergen instead of which it is a Cholesterol-free replacer and it is extremely low in calories. The color and texture of mayonnaise made with either egg white or aquafaba both were similar and acceptable but the consistency of the mayonnaise prepared with aquafaba was less than made with egg white, our results showed that aquafaba has capability to substitute egg in different egg recipes.

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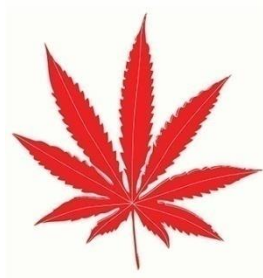
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The authors declare no competing interests

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