
一般講演 | D 食品工学、加工、保蔵、バイオテクノロジー (Food Engineering, Process, Storage, and Biotechnology)

[2Mp] 食品物性

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2024年8月30日(金) 15:00 ~ 18:00 M会場 (2F N203)

17:30 ~ 17:45

[2Mp-10]A preliminary study on potential emulsifying ability of spices

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キーワード : emulsifying ability、spices、physical properties

【 Purpose】 This study aimed to investigate and preliminarily characterize spices with potential emulsifying ability.

【 Methods】 Various spices were wet-milled into pastes. The stability of spice pastes were observed through storage test. Finally, spice pastes with highest stability were further investigated physically to confirm potential emulsifying ability.

【 Results】 A total of 20 spices were screened, which resulted in half of the samples showing less than 1% phase separation after storage. Three spices with highest resistance to phase separation were Anise Seed, Black Cumin and Star Anise Outer fruit. Compared to unstable samples, highly stable spices showed distinct physical behaviours when subjected to various effects of heat and high salt concentrations as well as viscosity test, suggesting the potential emulsifying ability of the investigated spices.