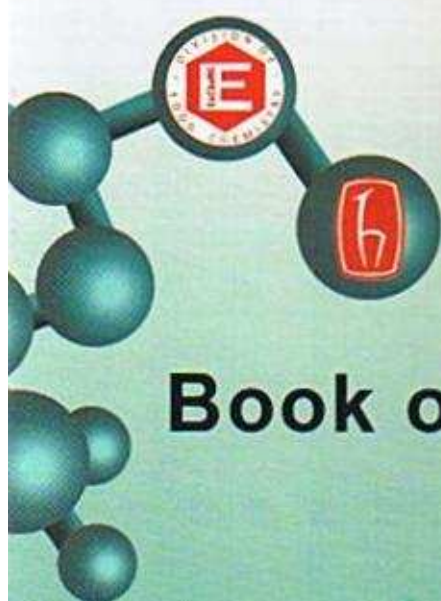
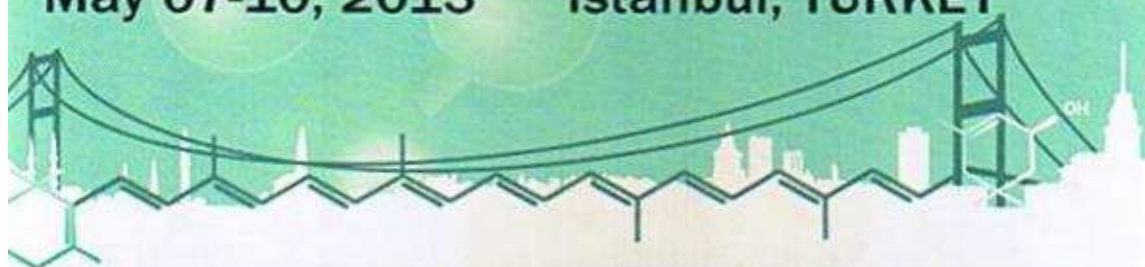


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## Book of Abstracts

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## SOLID VINAIGRETTE - A NEWLY DEVELOPED FOOD PRODUCT

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In the last decades consumer demands in the field of food production has changed considerably. Consumers more and more believe that foods contribute directly to their health. Today foods are not intended to only satisfy hunger and to provide necessary nutrients for humans but also to prevent nutrition-related diseases and improve physical and mental well-being of the consumers. Therefore, new food products development must be inevitably directed to this new dimension of the concept of food.

The phenomenon which has received significant publicity and media coverage during the last few years widely known as molecular gastronomy, and which is sometimes mistakenly seen as a cooking style, is a scientifically oriented approach towards understanding the basic mechanisms occurring during cooking.

The objectives of the present work were to create an innovative product in the sector of the olive oil products, so highly valued in Mediterranean gastronomic cultures and Portugal in particular, by producing a texturized vinaigrette that, in addition to the benefits of the olive oil, offers a different dining experience to those who consume it. The main goal was to create an original product that fulfils the consumers' needs and expectations.

Vinaigrette is a mixture of oils olive oil, for example) with vinegar, forming an emulsion. Sometimes it is flavored with herbs, spices, and other ingredients, being used most commonly as a salad dressing, but it can also be used as a cold sauce or marinade.

After preparing the product, making chemical analysis, texture profile analysis, sensory analysis and market research, it was found that although the product was very creative, and valued it could still be improved. Still, the results indicate that this product as it is could be well accepted by the consumers.