Choonhahirun, A., Akesowan, A.  
**Quality of light celery mayonnaises with erythritol-sucralose replacement**  

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**Abstract**  
This study explored physical and sensory properties of light celery mayonnaises which replaced for sugar with erythritol-sucralose at different levels (0, 25, 50, 75 and 100%). There was a significant increase (p<0.05) in pH, but decrease (p<0.05) in viscosity and firmness as the level of erythritol-sucralose replacement was increased. All reduced-sugar mayonnaises would become more light but less green and yellow than that of the control. Erythritol-sucralose replacement had a significant effect (p<0.05) on all sensory attributes, except for colour, of light mayonnaises with respect to the control. The sweetness score was significantly lowered (p<0.05) in light celery mayonnaises with higher 50% erythritol-sucralose replacement. The optimum level of 50% erythritol-sucralose can be used in the light celery mayonnaise to obtain acceptable sensory quality with respect to the control. © Asian Network for Scientific Information, 2011.

**Author Keywords**  
Erythritol; Low-calorie sweetener; Mayonnaise; Sucralose; Sugar replacement

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