

ABSTRACT OF THE DISCLOSURE

TITLE OF INVENTION: MAYONNAISE AND DRESSING COMPOSITIONS HAVING A
GLUCONO-DELTA-LACTONE PRESERVATIVE SYSTEM

Mayonnaise and dressing products, including reduced-calorie low-fat mayonnaise and reduced-calorie, low-fat, spoonable or pourable dressing compositions, having as a preservative system glucono-delta-lactone and, optionally, acetic acid in sufficient quantity to lower the pH to about 3.5 or less, preferably about 3.3 or less. The compositions have an increased resistance to microbial spoilage and, therefore, extended shelf life compared with currently marketed products, yet do not have the sharp acidic "bite" common to currently available products.