

**KUALITAS REDUCED FAT MAYONNAISE DENGAN PENAMBAHAN GUM ARAB DITINJAU DAR  
VISKOSITAS, KESTABILAN EMULSI, DAN WARNA**

*Quality of Reduced Fat Mayonnaise Using Arabic Gum Addition Based on Viscosity, Emulsion Stability,  
and Color*

Annisa Fazaliyah Rahmayanti<sup>1)</sup>, Herly Evanuarini<sup>2)</sup>, dan Mustakim<sup>2)</sup>

Fakultas Peternakan, Universitas Brawijaya

Jl. Veteran, Malang 65145, Indonesia

E-mail: annisafazaliyah24@gmail.com

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**ABSTRACT**