

## عنوان مقاله:

Influence of Different Packaging Sysstem of Stability of Raw Dried Pistachio Nust at Various Conditions

## محل انتشار:

اولین همایش ملی فرآوری و بسته بندی پسته (سال: 1386)

تعداد صفحات اصل مقاله: 12

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## خلاصه مقاله:

The influence of packing system on stability during storage of raw dried pistachio nuts were studied. The pistachio nuts was packet in plastic multilayer pouches (PS/EVOH/PE) at different conditions (atmosphere , vacuum and oxygen scavenger). Accelerated shelf life testing (ASLT) method was used foe evaluation the storage of pistachio at 20,35 and 50 c . samples were analysis at 4,8,12 weeks by using of split – plot design. To follow the oxidation profile, the formation of volatile oxidized products (Hexanal) was determined by GC-MS. Results showed that the formation of hexanal under all conditions was significant ( $p<0.05$ ) and the oxidative process could be quatitatively controlled by decreasing the oxygen concentration surrounding raw dried pistachio nuts by the using of packing systems. Pistachio .nuts stored in oxygen scavenger system had a lower hezanal amount than both of vacuum and atmospheric systems

## کلمات کلیدی:

Pistachio nust , Packing ,Stability , Hexanal , Oxygen , scavenger

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