

عنوان مقاله:

Changes in volume, porosity and viscoelastic properties of packaged donut during storage

محل انتشار:

اولین همایش الکترونیکی نوآوری در فراوری مواد غذایی (سال: 1391)

تعداد صفحات اصل مقاله: 6

نویسندگان:

Arash ghaitaranpour - M. Sc .Student, Department of Food science and technology, Faculty of Agriculture, Ferdowsi University of Mashhad, Iran

Mohammad Elahi - Assistant Professor, Department of Food science and technology, Faculty of Agriculture, Ferdowsi University of Mashhad, Iran

masoud najaf nagafi - Assistant Professor Department of Food Science & Technology, Institute of Scientific-Applied Higher Education Jihad-e-Agriculture, Iran

Mohebbat Mohebbi - Associate Professor, Department of Food science and technology, Faculty of Agriculture, Ferdowsi University of Mashhad, Iran

خلاصه مقاله:

The aim of this study was to determine Changes in volume, porosity and viscoelastic properties of donut which are related to retrogradation and compression load on donut. The results of this research show that donut staling induced an increase in crumb hardness and density but a decrease in donuts volume, porosity, K1 & K2 (Peleg-Normand's equations Coefficients). as compression load on donut increased from sample (a) to sample (d), density of donut .(increased too but porosity and volume decreased and The value of K1 & K2 did not change significantly ($P < 0.05$)

کلمات کلیدی:

donut, staling, volume, porosity, viscoelastic properties

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