Title The effects of storage on colour of spreadable pistachio nut paste

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Keywords

Abstract

Spreadable pistachio nut paste is a green, unique product, consisting of pistachio nut, sugar dust, milk powder, vanillin, margarine and lechitin. It is consumed at breakfast. In this study, spreadable pistachio nut paste containing 9% water, 7% protein, 29% fat, 50-55% carbohydrates and 1% ash was prepared, and the change in its colour (as total chlorophyl content, L*, a*, b* values) during storage at 4°C and 20°C during 8 months was investigated. As a conclusion, discoloration was determined, and L* value decreased at the end of storage period depending on the change in chlorophyl pigments content, and browning reactions.