

Abstract

The effects of antioxidant, sugar, moisture, and storage time on oxidative stability were determined by peroxide value (PV), instrumental volatile, and descriptive sensory analysis. Peanut pastes with 2 g H₂O/100 g and 5 g H₂O/100 g added moisture had lower 'roasted peanutty' intensity and lower pyrazine concentrations than those samples without added moisture. Samples with 2 g H₂O/100 g and 5 g H₂O/100 g added moisture had lower PV as well as lower hexanal and heptanal concentrations. Significant positive correlations were observed between pyrazine concentrations and 'roasted peanutty' flavor.