

Title Effects of production techniques on the quality of hot pepper paste  
Author Hüseyin Bozkurt and Osman Erkmén  
Citation Journal of Food Engineering Volume 64, Issue 2, September 2004, Pages 173-178  
Keyword Author Keywords: Hot pepper paste; Quality; Stability

### **Abstract**

The hot pepper pastes were produced by various production techniques (traditional, open pan and vacuum). They were stored at 37 °C for 46 days. The pH values, acidity, brown pigment formation, aerobic plate count (APC), and mold and yeast counts were determined during the storage periods. pH value of fresh hot pepper was about 5.20, and pH values were ranged between 4.08 and 4.56 after processing. Generally, pH values decreased ( $P<0.05$ ) during the first 14 days of the storage in pastes produced by open pan and vacuum techniques and then increased ( $P<0.05$ ). pH values of paste produced by traditional technique were lower ( $P<0.05$ ) than the pastes produced by open pan and vacuum techniques, however, acidities of hot pepper pastes produced by traditional technique were higher ( $P<0.05$ ) than the other techniques. Addition of 5% salt into pastes decreased ( $P<0.05$ ) the pH values and prevented pH values increasing during the storage periods, but did not change ( $P>0.05$ ) the acidity. Brown pigment formation in pastes increased ( $P<0.05$ ) during the storage period. APC and mold and yeast counts of hot pepper pastes decreased gradually ( $P<0.05$ ) during the storage periods. Traditionally produced hot pepper had a higher ( $P<0.05$ ) APC number than the other two production techniques. Traditionally produced hot pepper paste was found to be best with respect to flavor scores. Color scores of paste produced by vacuum techniques were found to be more acceptable than the other techniques.