Quality of cornmeal stored long-term in a low oxygen atmosphere

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INTRODUCTION
The U.S. Department of Homeland Security encourages food preparation and storage in the home to prepare for natural disasters and other emergencies, including the storage of food (FoodSavers, 1998). The American Red Cross also recommends that food be stored for use in an emergency (Anon., 2006). Commercially packaged in No. 10 cans with a low oxygen atmosphere, degermed cornmeal has been stored in an ambient temperature in a low oxygen atmosphere. Sensory Evaluation: "Three replicates of 50 g samples were conducted on cornmeal, combined, and cornmeal hot cereal. Cornmeal was evaluated by a 50 donor evaluators. The cornmeal and products made from the cornmeal were assayed the quality of cornmeal stored up to 33 years at ambient temperatures in a low oxygen atmosphere.

Sensory Evaluation
Samples were submitted to different sensory panels conducted on cornmeal, combined, and cornmeal hot cereal. Cornmeal was evaluated by a 50 donor evaluators. The cornmeal and products made from the cornmeal were assayed the quality of cornmeal stored up to 33 years at ambient temperatures in a low oxygen atmosphere.

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