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Quality of hermetically packaged split peas during long-term storage

J. S. Chapman

Laura K. Jefferies
laura_jefferies@byu.edu

See next page for additional authors

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Authors
J. S. Chapman, Laura K. Jefferies, and Oscar A. Pike

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Aim of the experiment was to determine the effect of long-term storage on quality attributes of split pea soup, and to investigate whether long-term storage positively affected the nutritional content of the product. The soup was stored for up to 34 years at room temperature. Nutritional content was determined using a spectrophotometric method, and sensory evaluation was conducted using the 9-point hedonic scale. The results showed that long-term storage had a positive effect on nutritional content, with Thiamin, Riboflavin, and other vitamins increasing over time. However, there was a decrease in sensory acceptability, with the soup becoming less appealing with increased storage time. The study highlights the potential for long-term storage of split pea soup as a nutritional and acceptable product.