INFLUENCE OF DIFFERENT STORAGE CONDITIONS UPON CRACKER COOKIES AND SANDWICH COOKIES

Antonio Roberto Giriboni Monteiro, Mariane Ferreira Silva, Breno Miguel Joia, Diego Rodrigues Marques, Dalany Menezes Oliveira. Department of Food Engineering, Estate University of Maringá – UEM, Av. Colombo 5.790, 87020-900 Maringá, Paraná, Brazil

The life shelter of cookies has an important value, when the cookies are send to remote regions, which in most cases, will be consumed after a long period of storage, and sometimes this storage is inappropriate. The objective of this work was to analyze the life shelter of cracker cookies and chocolate sandwich cookies submitted to different conditions of storage. All the cookies utilized were produced by an industry situated in the region of Maringá, the cookies were packed in plastic film BOPP. A sensorial analysis was realized using a hedonic scale that ranges from 1 to 9 (evaluating texture and flavor) in the day after the cookies were produced (time zero), willing to obtain a comparative reference to the cookies at the end of life shelter. After this evaluation the cookies were submitted to 3 different conditions of storage. First storage conditions (S1) were on a 4 Celsius degree environment without any light, the second storage conditions (S2) were on a 40 Celsius degree environment without any lights and the third storage(S3) was at 25 Celsius degree environment illuminated with 2200 lumens. Using variance analysis (ANOVA) of the obtained date with the sensorial analysis applied on the time zero and every 30 days until complete 120 days of storage, observed that S1 kept its sensorial characteristics during life shelter, S2 and S3 had a significant decrease on the acceptance rate. It’s easy to conclude that the conditions of storage are critical to preserve the quality even when the product was properly packed.