EVALUATION OF SENSORY SHELF LIFE OF BEER UNDER DIFFERENT STORAGE CONDITIONS


The sensory analysis of foods is a technique that allows an evaluation of the perceptions that consumers have under the product. One of its important applications is to assess sensory changes of products throughout their shelf life. The food industry has been investing in processes to increase the shelf life of products, but often adverse conditions that the products are subjected during transport, storage and marketing may affect the sensory quality of the product even before the end of his life shelf originally planned, specifically in the beer industry factors that may contribute to a reduction of shelf life of products are high temperatures and direct sunlight in the case of bottles. The objective of this study was to evaluate sensory changes of beer under different storage conditions. Were evaluated sensorially newly manufactured samples of beer packaged in bottles and cans. Samples from the same batch were subjected to different storage conditions for 45 days and again subjected to sensory evaluation by the same team of 20 tasters. The storage conditions that the products were submitted: (C1) held at 4°C in the dark, a second condition (A2) at 40°C in the dark condition and a third (A3) at 28°C and illuminated to 2200 Lumens. Observed C1 maintained its sensory characteristics during shelf life while C2 and C3 have changed significantly in their acceptability. It was concluded that the temperature was a factor that reduced the sensory quality of the product as well as the incidence of light.