The objective was to evaluate the shelf life indicators (pH and TBARS) of hamburgers and functional foods compared with the traditional burger. Four formulations were prepared hamburger: F1 - no fiber and 10% fat, F2 - 7.5% defatted flax flour gold and 2.5% fat, F3 - 7.5% of golden flaxseed meal full and 2.5% fat and F4 - 4% of chitosan and 6% fat. The burgers were grilled on grill for 8 minutes and internal temperature of 73 °C. The pH and TBARS determination was performed Pastoriza & Sampedro (1994) and Aust Buege & (1979), respectively. The analyzes were measured on days 0, 30, 60 and 90 days after manufacture of hamburgers. The burgers had similar pH values over the 90 days of storage. However, the burger with chitosan showed a pH of 6.6, higher than the other burgers, those made with flaxseed flour showed pH values of 5.9, higher than the pH of 5.7 with the traditional formulation of the burger. In relation to the TBARS, all treatments showed significant increase in the TBARS during storage. The burgers made with flaxseed meal with full and defatted flaxseed meal had higher average compared with the traditional burgers and chitosan. It can be concluded that hamburgers made with functional foods had higher pH values and TBARS during storage when compared with the traditional formulation of hamburger.
SHELF LIFE OF FUNCTIONAL FOOD HAMBURGERS

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