Table of Contents

Editorial Board

For Authors

- Authors Declaration
- Instruction to Authors
- Guide for Authors
- Copyright Statement
- Submission

For Reviewers

- Guide for Reviewers
- Reviewers Login

Subscription

Czech J. Food Sci.

Hrušková M., Švec I., Sekerová H.:

Colour analysis and discrimination of laboratory prepared pasta by means of spectroscopic methods

Czech J. Food Sci., 29 (2011): 346-323

For the CIE Lab colour profile determination of laboratory prepared pasta, two sample granulations and two spectral methods were tested. Pasta was manufactured progressively from semolina, common wheat, and corn flour. Sufficient colour spectra ranges were ensured by means of fortification with 9 non-traditional cereals in the first case, 8 natural colorants in the second one, and with 12 gluten-free pasta recipes in the last case. Both factors (i.e. granulation and spectral method) were proved as statistically significant by the cluster, variance and principal component analyses. In the comparison of the effects on the pasta composition and the spectral method, the latter demonstrated a

stronger impact on the pasta colour profile measured.

Keywords:

pasta; colour profile; granulation; spectral method; PCA

[fulltext]