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[home](#) [page](#) [about us](#) [contact](#)

[us](#)

Table of Contents

IN PRESS

CJFS 2014

CJFS 2013

CJFS 2012

CJFS 2011

CJFS 2010

CJFS 2009

CJFS 2008

CJFS 2007

CJFS 2006

CJFS 2005

CJFS 2004

CJFS 2003

CJFS 2002

CJFS 2001

CJFS Home

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

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