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Czech J. Food Sci.

**A. Rajchl, H. Čížková,
M. Voldřich, M.**

Jirusková, R. Sevcik: Evaluation of Shelf Life and Heat Treatment of Tomato Products

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S133

Model storage experiments of pasteurised tomato puree and ketchup were carried out. The sets of samples were boiled at 100° C, during the heating the changes of selected markers were followed and correlated with the sensory evaluation, the markers were: furosine, 2-furaldehyde, 5-hydroxymethyl-2-furaldehyde (HMF) and colour (expressed as: L , a^* , b^* , a^*/b^* and ΔE). The suitability of selected markers for the assessment of temperature impact on tomato products was evaluated. The correlation matrix for the followed markers of the tomato puree and ketchup was calculated and the courses of changes (expressed as velocity constant) of the markers were compared.

Keywords:

heat treatment; HMF; furosine; colour;
ketchup; tomato puree

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