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Changes in The Stability of Frozen Puff Pastry Doughs During The Shelf Life

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**Abstract:** In this research changes in the free fatty acidity (%) and peroxide values, fatty acid composition, specific height and sensory properties of puff pastry doughs were investigated during the shelf-life (12 months) by storing them at -18 °C after being frozen at -40°C. Samples were made of puff pastry margarines belong to three different company. Free fatty acidity (%) and peroxide values were slightly increased with duration of shelf-life while the changes in the free fatty acid composition have remained at limited level. Specific height that is an important quality criteria of baked puff pastries decreased gradually in all samples. The changes during the shelf-life did not cause any noticeable effect on the sensory properties of the samples.

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