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Optimum Preparative Method for Storing Cream Puff Deterioration

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When cream puff paste (CPP) was baked after it was kept at 35°C up as much as one baked just after preparation of the CPP. The optimum method for CPP with the least deterioration during storage was found by random centroid optimization regarding 9 factors, such as the ratio of yolk, egg white and water as ingredients, and the heating time at the

temperature of the heated mixture of water, shortening, and flour or solution, and the time and temperature of the incubation of the yolk conditions. The optimum values of 18.0%, 14.7%, 13.4%, 25.4% C, 46.7 min, and 63.7°C were obtained, respectively. Each value of temperature for incubating the yolk was similar to that in the standard of CPP, which brought about deterioration during storage. The incubation at 63.7°C for 46.7 min caused a decrease in the specific activity of maltose from 1.71 ± 0.43 to 0.20 ± 0.17 μg of maltose/mg of protein but did not affect CPP.

Keywords: [cream puff paste](#), [deterioration](#), [random centroid optimization](#), [storing cream puff paste](#)

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