

## Quality Deterioration and Shelf Life Estimation of Corn Yogurt was Packaged by Glass Bottle

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<b>Abstract</b>	<p>Packaging is an important factor to controlling the process of deterioration of food products, including determining the shelf life. Glass bottles are often used to package liquid products such as yogurt as well its mechanical resistance. The objective of this paper are: (1) to determine the kinetics of quality deterioration yoghurt corn on the packaging of glass bottle; (2) to estimate the shelf life of yogurt corn stored in glass bottle packaging. Yogurt corn packaged using glass bottles stored at 5, 10 and 15 degrees C. Analysis of the chemical, physical and sensory carried out every 7th day of storage for 21 days of storage. Determination of shelf life is done using methods ASLT with Arrhenius models. Lactic acid bacteria decreased slightly during storage. Viscosity and protein levels decreased during the first week, then increased until the third week of storage. pH and total acid tertitiasi which tend to increase as well as the variable total dissolved solids tend constant during storage. For variable sensory panelists scoring average tends to decrease as the length of storage time Corn yoghurt stored in glass bottles have a shelf life of 5.9; 4.6 and 3.6 months at 5, 10 and 15 degrees C and long retention (<math>3 \times 10(4)</math> s at 85 degrees C).</p>
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