



THE INFLUENCE OF THE STORAGE TIME ON THE STABILITY OF BUTTER

Semaghiul Birghila*, Simona Dobrinas

University “Ovidius” of Constanta, Department of Chemistry, 124 Mamaia Blvd., 900527 Constanta, Romania

Abstract

The aim of present study was to determine the physical and chemical characteristics of different types of butter produced from pasteurized cream during the storage time. Therefore, the effect of storage time on the stability of low and high fat butters was evaluated. Samples were stored at +4° C at dark, and the reaction was observed by measuring peroxide value (PV), free fatty acids (FFA), refraction index, saponification value and water content. The peroxide values increased in the time, but this was not significant. PV values in both types of butter remained under permitted limits during the first three weeks of storage, followed by an unacceptable increase by the end of the shelf period. The storage time did not significantly influence the profile of free fat acids, even that little variations were observed.

Key words: butter, fat content, peroxide value, storage stability

Received: July, 2009; Revised: September, 2010; Accepted: October, 2010

* Author to whom all correspondence should be addressed: e-mail: semabirghila@yahoo.com