Studies regarding the effect of storing cereals at low temperatures upon the sensory qualities of food

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This study is focused on the effect of the storage conditions on the sensory qualities of the cooked rice. From the data analyzed in the paper we could see that after four weeks the storage temperature has a significant effect on a series of sensory qualities as: sulphur smell, hardness (resistance to chewing) and cohesion of the grain mass. The sulphur smell decreases significantly when the storage temperature increases from 5 to 35˚C. This can be explained through the volatilisation of the components that give this smell at the same time with the increase in temperature. The sulphur smell decreases significantly after twenty weeks of storage at all storage temperatures. For the samples examined after four weeks of storage, their resistance to chewing increases at the same time with the increase in storage temperature. The samples with a low chewing resistance also show an increase of grain cohesion. After twenty weeks of storage, the increase in the storage temperature causes a decrease of adhesion, adhesion at chewing and grain cohesion. Also we can notice an increase of a rancid smell.