



Impact of packaging on bread quality and conservation

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The experiment observes bread aging and extension of validity term through water and water steam proof packaging and by preservation at a temperature of 15-20° C and relative air humidity in the store house of below 80%.

By preserving the bread under proper conditions and in special packing, PE, PP, PP sterilized, paraffin paper, ethylic alcohol treated paper and complex material, the validity term has been extended to 6 days at most, when the first depreciation signs of sensorial (taste, colour) and physical (consistency-the core becomes brittle), the smooth and rigid crust becomes wrinkled, elastic and soft, the odour and the taste gradually disappear and the taste becomes flat or stuffy and sometimes even sour. The introduction of ethylic alcohol as well as the packing in proper materials determines the extension of bread validity term to 30 days when the first signs of mould appear.