

Title Correlations of ingredients with sensory attributes in green beans and peas under different storage conditions

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Abstract

The total ascorbic acid contents and the antioxidant capacity in green beans and in peas were measured during deep-frozen storage and compared to storage at 4  C and 20  C. In green beans only, the flavonols quercetin and kaempferol were measured. The results were correlated with sensory attributes which were evaluated at the same storage stages. The total ascorbic acid content is a good parameter for the storage time of both vegetables and showed, for peas, a positive correlation with the attribute “sweet taste” and a negative correlation with the attribute “musty” odour. The total ascorbic acid content of green beans was positively correlated with a “squeaky” texture and negatively with a “musty” taste. The flavonol content and the antioxidant capacity were more stable during the storage process and showed less correlation with sensory attributes.