

Title Evaluation of alpha-galactosides decrease during storage of germinated pea seeds treated by high pressure

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Abstract

Germination is an elementary way how to reduce a large amount of α -galactosides in seeds of grain legumes and high-pressure treatment is modern way how to preserve them. The germinated pea seeds were pressurized at 400–600 MPa, time of pressurization 5–15 min. The treated samples were stored in refrigerator at temperatures 5–8 °C. Decrease of α -galactosides concentration was expressed as linear regression with four evaluated parameters (pressure, time of germination, time of pressurization and time of storage). The most important influence had time of germination; time of storage and high of pressure. Influence of time of pressurization was not significant. The shelf life of germinated pea seeds was markedly prolonged by the pressure treatment without decreasing sensory value.