

ANALYSIS OF COLOUR CHARACTERISTICS OF PAPRIKA POWDERS DURING STORAGE

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We studied how the colour coordinates of paprika grist changed during storage. Different quality paprika powders were investigated. The different quality paprika powder samples were stored in fridge, in dark place using 23°C, and also at room temperature using transparent packing and at room temperature packed in tinfoil. The colour coordinates of samples were determined using the CIELab colour system measured by MINOLTA CR-300 tristimulus colorimeter once a week via six months. We appointed, that L* increased significantly after 2 weeks in room temperature, while change began only after 1 month in fridge and in dark place using 23°C. The a* coordinate of samples stored in fridge didn't decrease significantly. In case of samples stored at the other conditions a* permanently lifted after 15 weeks. The value of b* began to rise significantly after 9 weeks. Their change was more with 1 unit in room temperature in 6 months, than in case of samples stored in fridge and in dark place. The colour differences between values measured at first and in the different times were calculated. ΔE^*_{ab} value was more than 1,5 – it is the difference, that visible – after 12 weeks in case of samples stored in fridge and in dark place using 23°C and was more than 1,5 in case of samples stored in room temperature after 9 weeks. The calculated values ΔH^*_{ab} , ΔC^*_{ab} and ΔL^* showed that the change of paprika colour after 6 months is visible, its colour becomes lighter and more yellow. This study was supported by TÁMOP-4.1.1.C-12/1/KONV-2012-0014 Project”

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