

Secondary shelf life of almond beverages

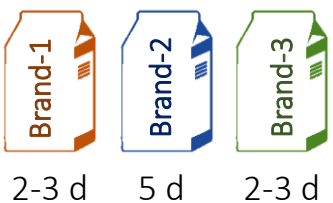
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STEBA PhD workshop

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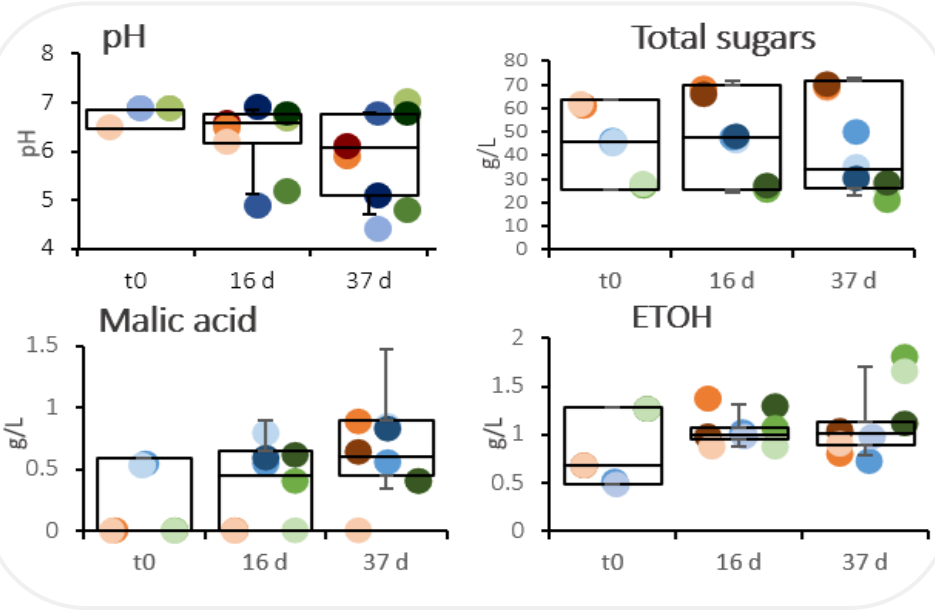
SIMULATED SECONDARY SHELF LIFE

3 brands analysed
3 replicate for each brand

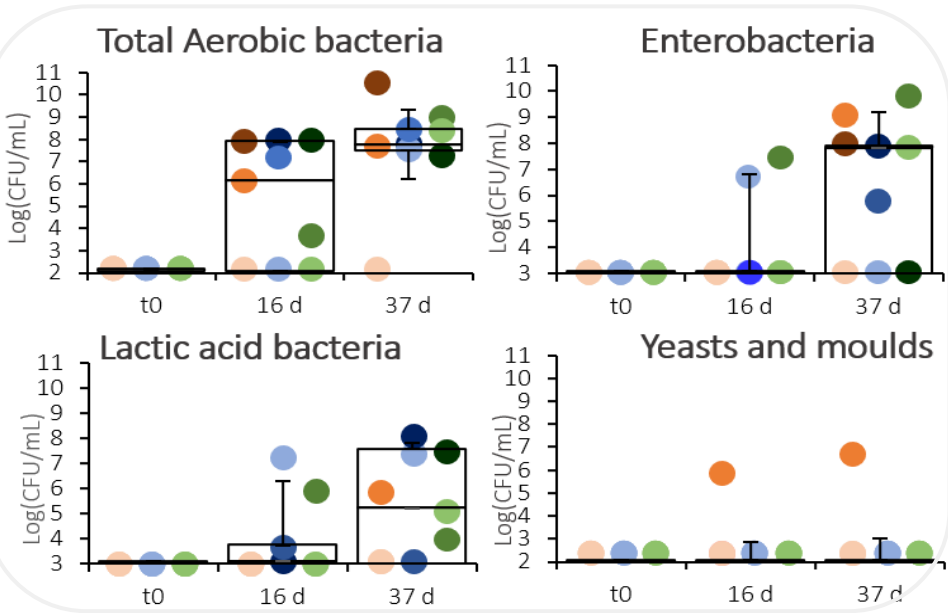


- 9 different storing environment (+4 °C)
- 16 days of simulated secondary shelf life
- 10' uncapped out of the refrigerator
- 3 time point considered:
 - 0 days, opening time of the packages
 - 16 days after the opening
 - 37 days after the opening

CHEMICAL ANALYSIS



MICROBIOLOGICAL ANALYSIS



In nine different storing environment the samples evolved different microbiological and chemical alterations

Random contaminations and chemical trends regardless of the brand

Some replicates remained chemical and microbiological unchanged after 16 days, therefore, their secondary shelf life can be potentially longer