JOURNAL OF HUMAN ECOLOGY
International Interdisciplinary Journal of Man-Environment Relationship

PRINT: ISSN 0970-9274 ONLINE: 2456-6608
J Hum Ecol, 32(2): 97-99 (2010)
DOI: 10.31901/24566608.2010/32.02.04

Butylated Hydroxyanisole (BHA) to Maximize the Oxidative Stability of Snacks: A Case Study with *Sev* and *Boondi*

K. Waghray and S. Gulla*

Department of Food Technology, University College of Technology, Osmania University, Hyderabad, Andhra Pradesh, India
Phone: 91-98491-73781, *91-98485-97984; Fax: 91-40-27098472;
E-mail: <kavitagl@rediffmail.com>, *<srideviprakash@hotmail.com>

KEYWORDS Antioxidant. Butylated Hydroxyanisole (BHA). Snacks

ABSTRACT Deep fat fried traditional food products form an important item of food in the daily diet of people not only in India but all over the world. The present study was undertaken to extend the shelf life of traditional snack foods such as *Sev* and *khara boondi* using butylated hydroxy anisole as an antioxidant at 0.1% level. The samples were prepared using Bengal gram flour and packed in polypropylene cover and stored for a period of 4 months. The products were examined for their physico chemical and organoleptic changes during the storage period for 120 days. There was an increase in the moisture content in *Sev* (2.2% to 3.7%), and in *boondi* (3.3% to 4.1%). Peroxide value of *Sev* (6.6 to 32.7 meq) and *boondi* (8.5 to 33.2 meq) also increased during storage. The increase in *Sev* and *Boondi* during storage was similar in control and treated samples. The products were found acceptable only upto 90 days of storage at room temperature and subsequently they became rancid. The study demonstrates that the shelf life of traditional snacks can be extended for 60 days to 90 days if treated with BHA.