Thermostabilized Shelf Life Study
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ABSTRACT
The objective of this project is to determine the shelf life and point of various food items by means of actual measurement or mathematical projection.

METHODS
Materials and Methods

The materials and methods section of the document describes the experimental setup and procedures used to perform the shelf life studies. This includes details about the food items tested, the storage conditions, and the analytical methods employed to assess shelf life.

RESULTS AND DISCUSSION

ABSTRACT

The shelf life will be determined by:

- Identify the quality attribute, such as color, texture, flavor, or aroma, that will determine the shelf life.
- Determine the Q10 for the product based on

<table>
<thead>
<tr>
<th>SHELF LIFE CALCULATIONS</th>
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<tbody>
<tr>
<td>Preserved Method</td>
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<tr>
<td>Thermally Processed</td>
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<tr>
<td>Defrosted</td>
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<tr>
<td>Frozen</td>
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Shelf life at temperature T-C

- Shelf life projected to be 65 months at 72°F

<table>
<thead>
<tr>
<th>RESULTS AND DISCUSSION</th>
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<tbody>
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<td>Fruit (Apricot Cobbler)</td>
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| Aroma is correlated by the presence of volatile and by sweetness, acidity and the terpenoid content contributed by the phenolics
| Vitamin C demonstrates a clear linear decline with time and temperature. At baseline, the content was 178 mg/100g. After 36 months storage at 72°F, the content was 4.87 mg/100g.
| Shelf life projected to be 65 months at 72°F

| Bulk Ingredients - Cocoa Powder, Dried Egg Whites, Corn Starch |
| All three products maintained their functionality over the three year test suggesting that the shelf life is at least 5 years
| Corn Starch: Shelf life projected to be 48 months at 72°F
| Cocoa Powder: Shelf life projected to be 48 months at 72°F
| Dried Egg Whites: Shelf life projected to be 48 months at 72°F

| CONCLUSIONS |
| Shell life is determined by shelf life, safety, acceptability, and nutritional content
| Testing was conducted to analytical data to better understand the shelf life
| Shelf life projected to be 48 months at 72°F

| REFERENCES |