

 	DESCRIPCIÓN BIBLIOGRÁFICA DEL TRABAJO FIN DE ESTUDIOS IKASKETEN AMAIERAKO LANARI BURUZKO BIBLIOGRAFIAREN DESKRIBAPENA	PC 934 ANX1
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Campos OBLIGATORIOS / NAHITAEZ bete beharreko eremuak	
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Título del TFG/TFM / GAL/MALaren izenburua: Efecto del envase en la calidad de conservas vegetales	
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Inglés Ingelesa	Abstract (Resumen de 100-250 palabras) / Abstract (Laburpena 100-250 hitzetan)
	<p>In the last few years, traditional packagings are being replaced by new barrier packagings in manufacturing food preserves industry. The use of new packagings is justified by the material cost reduction, the transport costs, the more attractive pack format for consumers, the improvement of heat penetration that consequently reduce the energy cost and the water consumption. This reduction is due to the different thermophysical properties of the material, the shape and the surface. In this way, the application of different maintenance times for achieving the commercial sterility, result in a final product with different organoleptic and nutritional characteristics and different specific costs. In this project two polymeric barrier packagings have been analyzed: Doy pack and Kortec, in comparison with the most traditional ones, glass and tin.</p> <p>To achieve the objectives of this work, two products were elaborated with different properties: white beans, a solid product in liquid medium, and triturate tomato, a high viscosity liquid, representing the principal heat penetration mechanics, convection and conduction, respectively.</p> <p>In this study the minimal time needed for achieving the heat treatment conservation in each product and packaging was determined and the treated product characteristics were evaluated. For this evaluation an analysis of the most influence properties for the consumer (the texture and the colour in both cases and the viscosity only in tomato) were performed. The results indicated that the packaging affect in the final quality of the product, with more influence in those where the heat penetration is produced by conduction. The Doy pack is a good packaging for conductive products and for time-dependence compounds, whereas Kortec packaging is refused in both cases for an alternative of traditional ones.</p>
	Materias o Palabras Clave (máximo 5) / Gaiak edo hitz gakoak (gehienez 5)
	STERILIZATION, VEGETABLE PRESERVES, IMPROVE PROCESS, PACKAGING, HEAT PENETRATION

Campos OPTATIVOS / AUKERAKO eremuak	
Castellano Gaztelania	Abstract (<i>Resumen de 100-250 palabras</i>) / Abstract (<i>Laburpena 100-250 hitzetan</i>)
	Materias o Palabras Clave (<i>máximo 5</i>) / Gaiak edo hitz gakoak (gehienez 5)
Euskera Euskara	Abstract (<i>Resumen de 100-250 palabras</i>) // Abstract (<i>Laburpena 100-250 hitzetan</i>)
	Materias o Palabras Clave (<i>máximo 5</i>) / Gaiak edo hitz gakoak (gehienez 5)
Otro Idioma Beste hizk. bat	Abstract (<i>Resumen de 100-250 palabras</i>) // Abstract (<i>Laburpena 100-250 hitzetan</i>)
	Materias o Palabras Clave (<i>máximo 5</i>) / Gaiak edo hitz gakoak (gehienez 5)