

IMPACT OF NITROGEN ON THE STORAGE OF SOME POTATO PRODUCTS

Fidan Feka^{1*}, Agron Halimi¹, Suzana Aliu¹, Smajl Rizani¹

¹Department of Food Sciences and Biotechnology, University for Business and Technology, Lagjja Kalabria p.n., 10000 Prishtina, Kosovo

*email: fidan.feka@ubt-uni.net

Abstract

In our society, industrially processed potato products are used for daily consumption. In this paper the aim of research is the role and influence of elemental nitrogen in storage atmosphere in maintaining the quality and shelf life of packaged potato products.

Samples for analysis were taken from packaged imported potato products: and domestic ones produced by the Vipa Chips manufacturing company, taken from the commercial markets in Vushtrri - Kosovo. A total of 57 samples were taken for analysis, only in a period of time in August. The level of elemental nitrogen concentration is determined by the indirect method, determining the level of oxygen concentration by the OxyBaby apparatus.

The level of elementary nitrogen percentage in the analyzed samples is depending on the type and the quantity of the product. From the achieved results we can confirm that, potato products like Clisy Hot Dog result with (79.57% N₂), and the stability of the product is very small, while in cases when the percentage of N₂ has resulted as: (Sweet > 98%, Hot > 97%, Grill 98%) etc. freshness, durability, longevity of products is greater.

In general, samples taken in the markets have resulted in a lower percentage of nitrogen compared to the level of nitrogen concentration in potato products in the Company Vipa Chips - Kosovo.

Key words: *Elementary nitrogen, Potato, Vipa Chips.*