

ABSTRACT

Peanuts from four (4) growing areas of Belize were stored for varying lengths of time at room conditions of 25-30°C and 60-80% relative humidity. Storage was in-shell and shelled, in woven polyester bags and polythene film bags.

A semi-trained sensory evaluation panel was used in a Balanced Incomplete Block (BIB) design to hedonically score the roasted peanut treatments on a nine-point rating scale. General appearance, colour, aroma, taste and texture were evaluated to study the treatment effects.

Shelling adversely affected most of the quality characteristics evaluated. The mean scores for shelled peanuts were always lower than for in-shell peanuts. Peanuts from one growing area, Santa Familia, obtained different and the lowest general appearance and colour mean scores, suggesting that these quality characteristics may be affected by poor prestorage and storage practices in a growing area. Evaluation at thirty-seven (37) weeks after harvest showed no adverse quality change. Storage in polythene film bags does not seem to contribute much benefit under room conditions and may be an economic disadvantage. Therefore in-shell storage for one (1) crop cycle, in woven polyester bags, may be advisable for present farm conditions in Belize.