

7. ANNEXES.

Annex 1. Study of the crackers overtime stability.

In order to check the stability of the product and to know if the crackers could be made more in advance, their initial properties were analyzed for 4 days.

- No protein crackers.

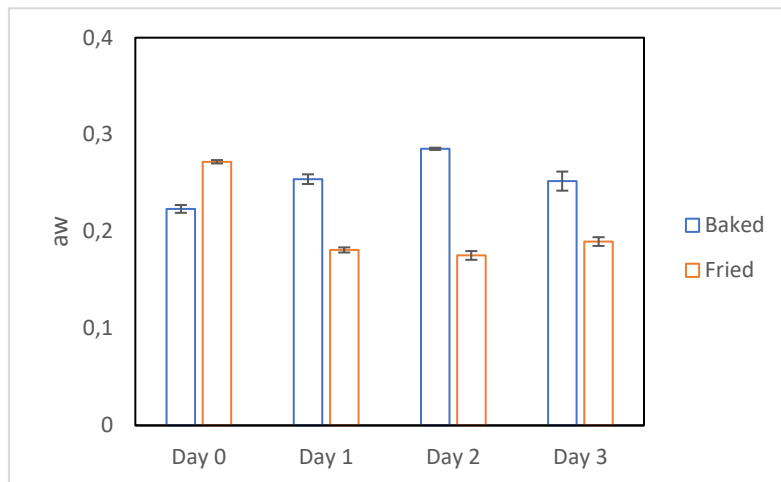


Figure 26. Water activity of no protein crackers overtime.

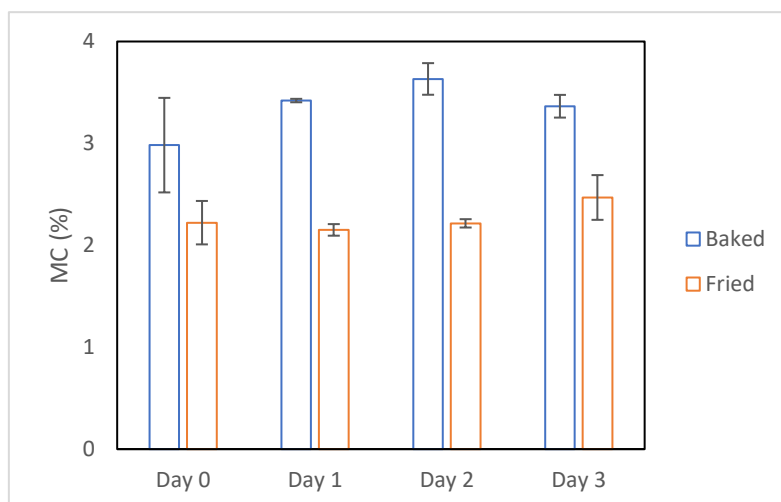


Figure 27. Moisture content of no protein crackers overtime.

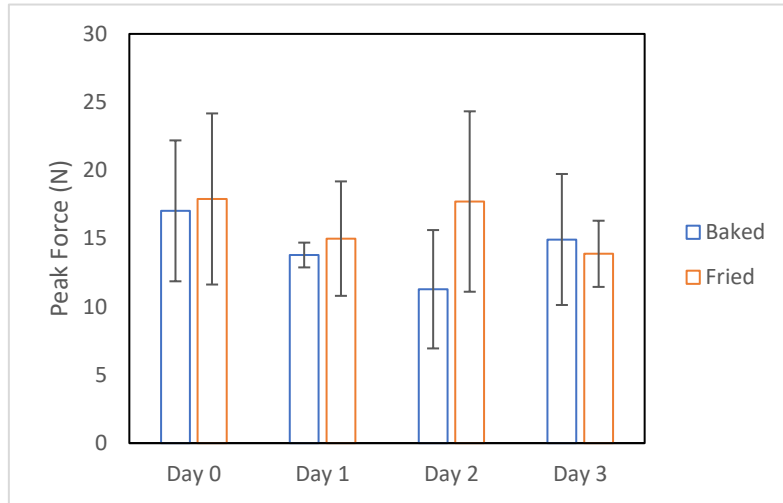


Figure 28. Texture of no protein crackers overtime.

- Hydrolyzed egg protein crackers.

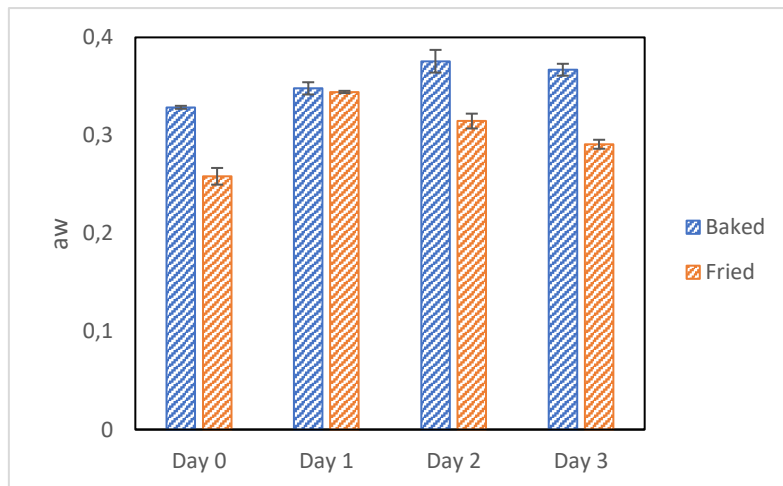


Figure 29. Water activity of hydrolyzed egg protein crackers overtime.

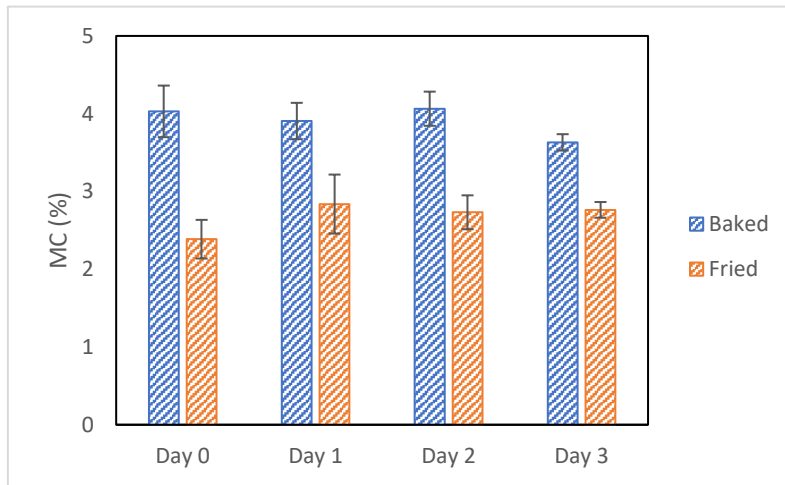


Figure 30. Moisture content of hydrolyzed egg protein crackers overtime.

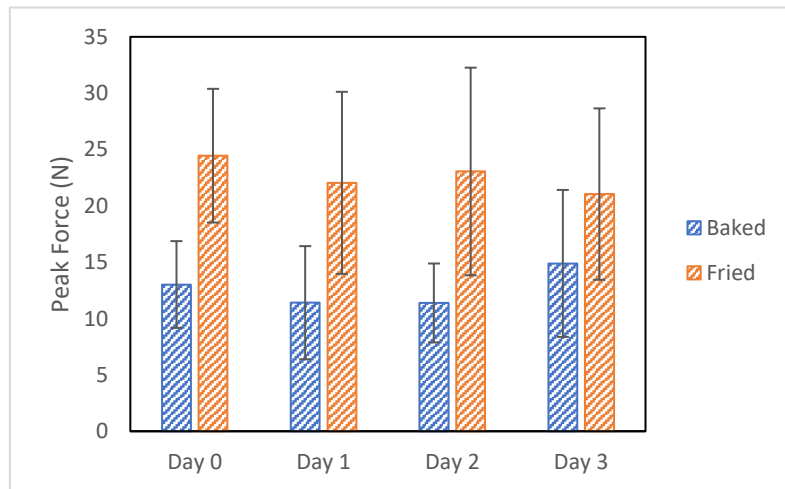


Figure 31. Texture of hydrolyzed egg protein crackers overtime.

- Pea protein crackers.

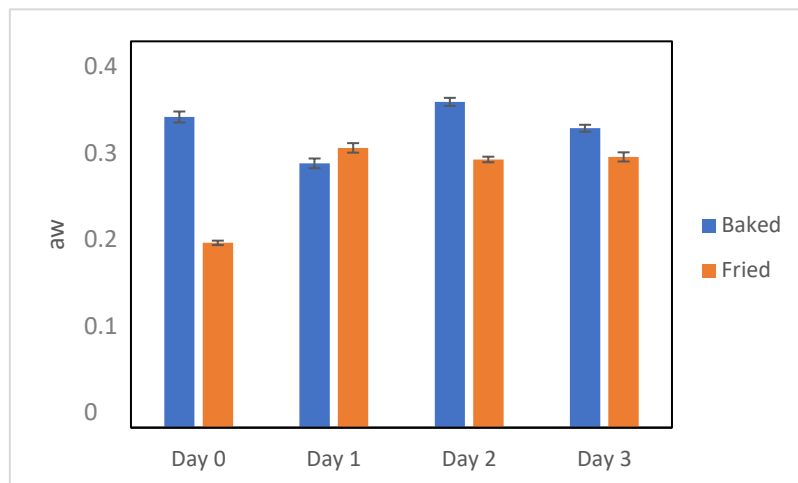


Figure 31. Water activity of pea protein crackers overtime.

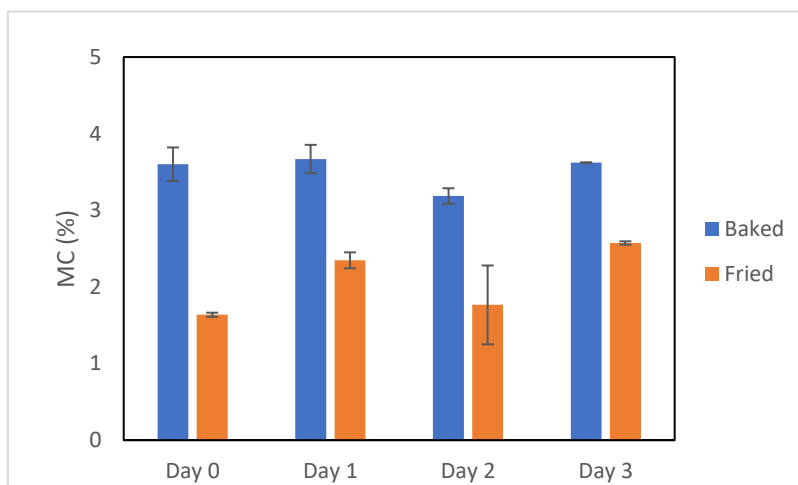


Figure 32. Moisture content of pea protein crackers overtime.

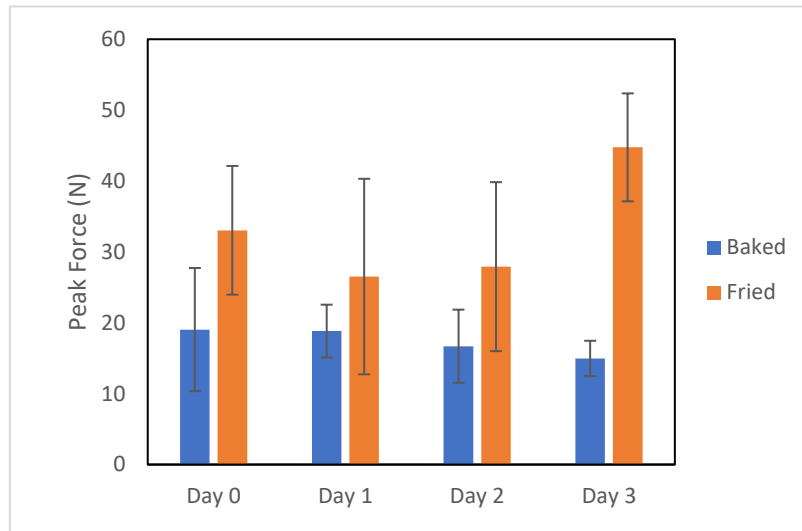


Figure 34. Texture of pea protein crackers overtime.

As observed on the graphs, values do not change excessively so the crackers could be made ahead of time. Nevertheless, it is recommended not to surpass more than 2 days in order to maintain all their properties.