Abstract

Four samples of non-alcoholic beverages (Mossy,Beck,Bavaria and Amesterdam) were chosen from the market stores for the follow up of the chemical development of the ethyl alcohol during storage for ten, fifteen and twenty days under different temperature conditions .Gas chromatography was used to test the samples, the results show that ethanol content varies with temperature.

Three of the four samples showed the presence of ethanol when initially examined and indicate an increase in alcoholic content up to 0.01%, when stored for ten days both at room temperature and at 45^{o}C , these samples, however, when kept in a refrigerator at 4^{o} C indicate a decrease in alcoholic content.

When the samples were stored for fifteen days at room temperature and at 45^{o} C indicated a continuous decrease followed by increased in alcoholic content after twenty days of storage, but samples at 4^{o} C show increase after fifteen days followed by decrease.

Careful handling during processing and perfect sterile condition are necessary to avoid microbial contamination that might causes chemical changes ,and consequently alcohol development.