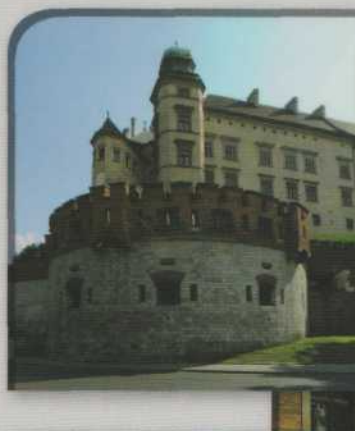




UNIwersytet Rolniczy
im. Hugona Kołłątaja w Krakowie

III MIĘDZYNARODOWA SESJA KÓŁ NAUKOWYCH



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Meat processing section

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Improving the technology of cooked sausages using multifunctional additives

The development of meat industry in modern market economy is closely linked with the formation of a fundamentally new approach to production, providing a real efficient use of innovative technological solutions. The use of new, innovative component enables virtually no increase in the number of used raw meat increase production of finished products sent to manage its properties.

To modernize and improve compounding technologies of meat products were used multifunctional additives with natural emulsifiers (lecithin, cholesterol, monoglycerides), protein preparations (soy concentrate, sodium caseinate)

In recipes sausages prototypes used as stabilizing system multifunctional food additives: Soy concentrate, potato starch, Carrageenan, while in controlsamples it is not used.

The selected ingredients are structure creator, and optimally matched components of meat stabilizing system, connecting the free moisture, allows to obtain the desired consistency, solidity stuffing, which in turn has a positive effect on the microbiological safety of meat products during storage.

Research section aims at exploring the possibility of saving resources and preservation of meat quality characteristics and safety of the finished product during storage.

While using multifunctional food additives in the formulations of cooked sausages tended to increase the mass fraction of a protein, reducing the mass fraction of fat, carbohydrates and salt. Also reduced content of residual sodium nitrite in the finished product and its energy value, corresponding to modern requirements in food products.

Dynamics of changes in physical, chemical and organoleptic properties of cooked sausages confirms that the use of complex multifunctional food additives positively affect the quality of finished products during storage.

Key words: soybean concentrate, potato starch, Carrageenan, cooked sausage, physico-chemical and biochemical methods.