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Effect of high hydrostatic pressure on microbiological, physicochemical and sensory parameters of Winter salami

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The Winter salami (in Hungarian: Téliszalámi) is a dry fermented salami produces according to a centuries-old tradition in Hungary. The aim of this study was to investigate physicochemical, microbiological and organoleptic characteristics of Winter salami treated with 1x5 minutes and 2x3 minutes at 600 MPa high hydrostatic pressure (HHP). Samples without HHP treatment served as controls. During ripening following HHP treatments pH, water activity (a_w), rancidity (thiobarbituric acid count, TBAs), CIELab color were measured and sensory characteristics were estimated at 0, 16, 30, 42 and 52 weeks. The microbiological examination was performed by inoculation with *Staphylococcus* and *L. monocytogenes* (6 log CFU/g). The microbial counts of HHP treated samples remained below detection limit (