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MONITORING THE ORGANOLEPTIC AND PHYSICO-CHEMICAL PROPERTIES OF SALAMIS WITH PAPRIKA DURING SHELF LIFE



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ABSTRACT

Paprika flavoured dry sausages, especially salamis are very popular products in Hungary, so their organoleptic and physicochemical properties are very important parameters for the period of shelf life. In our study, five different commercial brands from three different factories of starter culture free fermented, mold covered and sliced paprika flavoured salamis were compared. Change of coordinates of L a b colour space, extractable colouring components, oxidative rancidity of extractable fats, dry matter, water activity and components of modified atmosphere packaging gases were examined. Organoleptic properties were tested by a tasting panel composed of professionals and average consumers as well. Results revealed that there are some important changes in the examined properties during shelf life and there was difference in the trends at the different salami brands..

MATERIALS AND METHODS

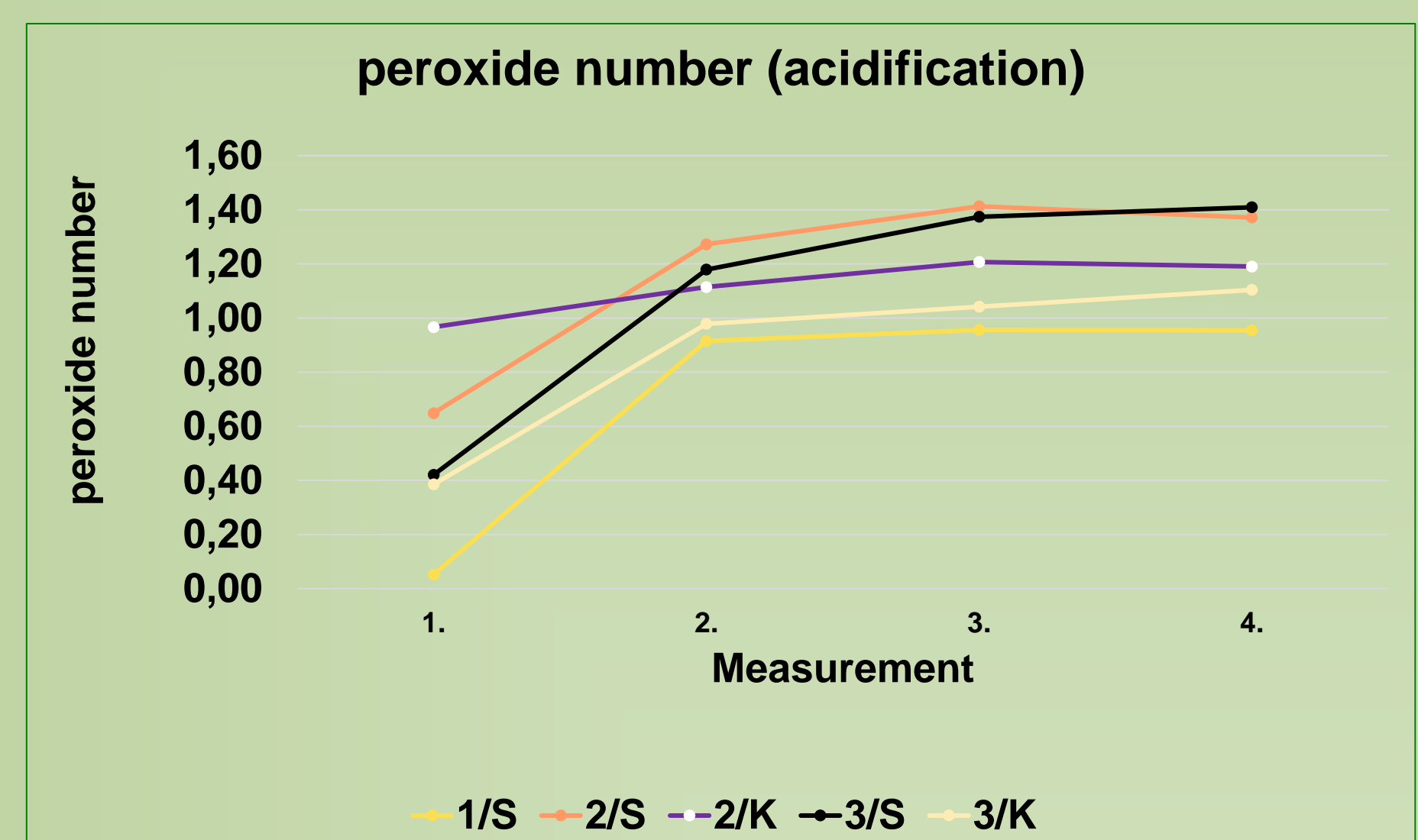
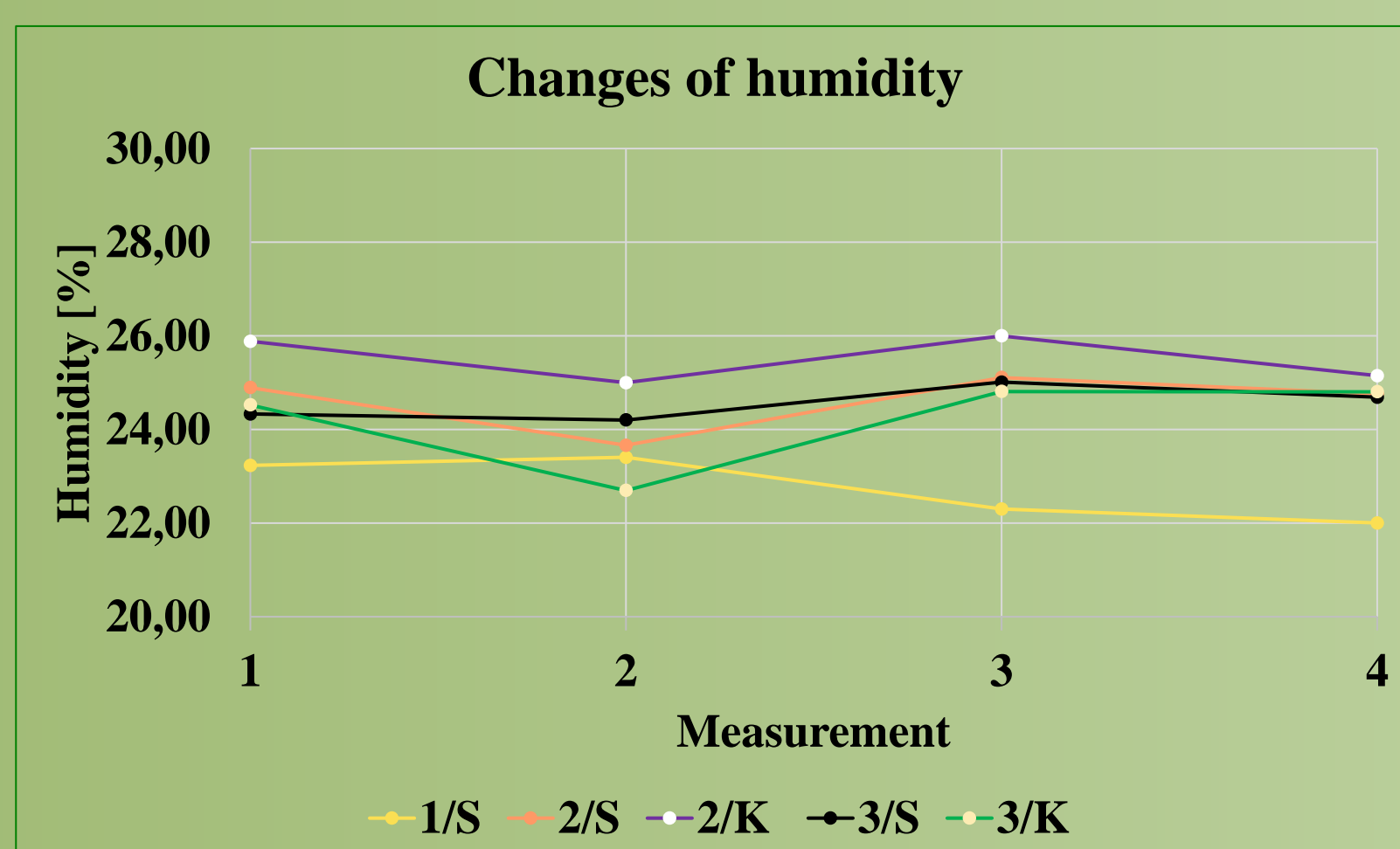


Code of sample	Product name
1/S	Kométa
2/S	Kaiser
2/K	Hazai Ízek (Kaiser)
3/S	Pick Rákóczi
3/K	Spar (Pick)

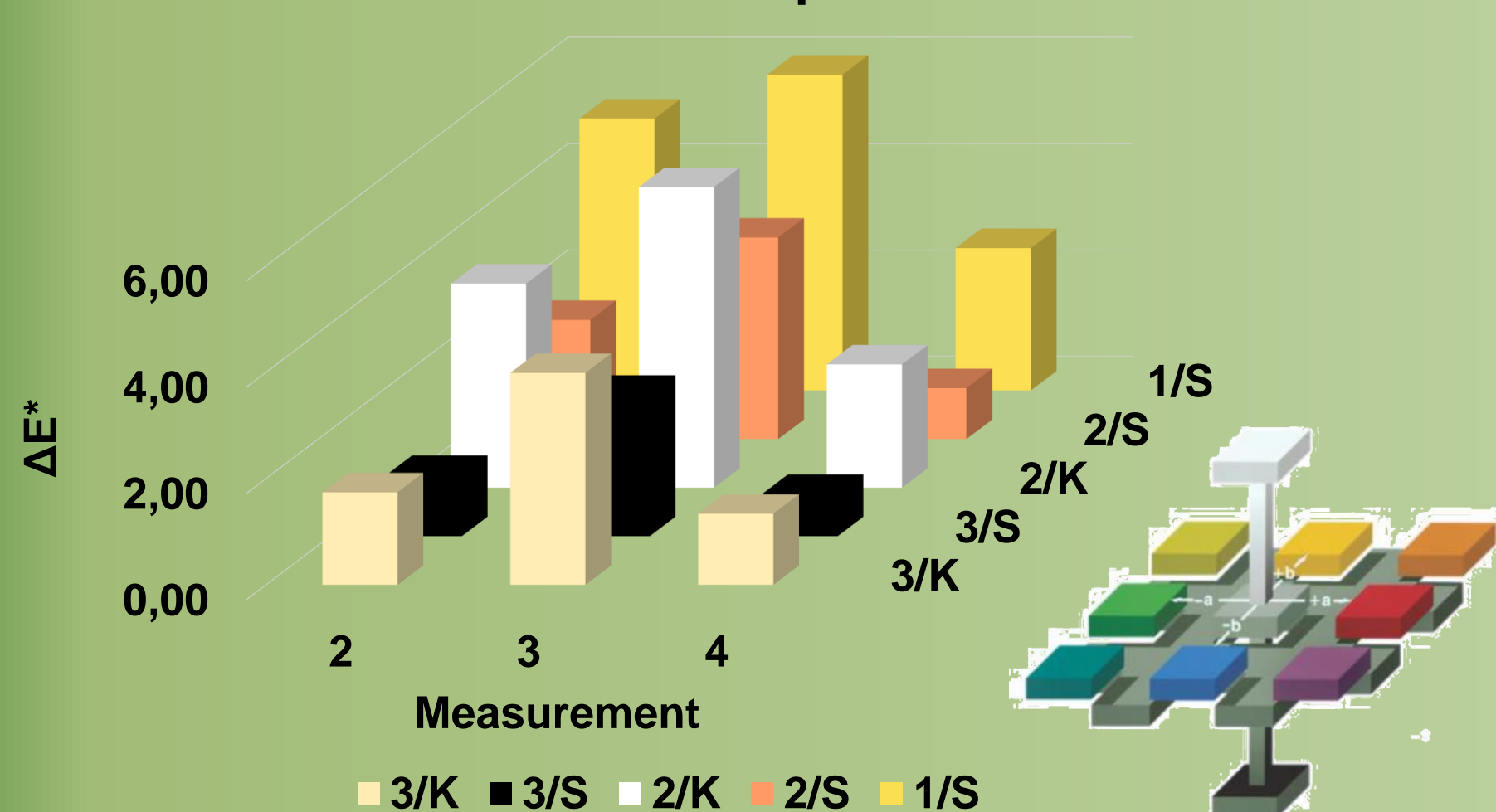


- Measurements: every 2nd week in shelf life

RESULTS



colour differences (ΔE^*) compared to the previous measurement point



Total scores obtained during sensory assessments

