

# RESEARCH ON CHARACTERIZATION OF SENSORY PARAMETERS OF NUTRIA MEAT

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## Abstract

*The aim of the study is to highlight some sensory characteristics of nutria meat. Three anatomic portions provides from males and females (back, thigh and longissimus dorsi muscles) were analyzed in terms of meat color and tenderness. Determination of the color of the meat samples was performed with the Minolta CM-2600d. In order to determine the tenderness of the nutria meat, the samples were boiled at 75 °C for 45 minutes and sectioned perpendicular to the length of the cylindrical fiber. Shear forces (N) and shear energy (J) were detected using the TaPlus Series texturometer and the Warner Bratzler (V-blade). In order to interpret the analytical results obtained, we analyzed the statistical significance of the differences between the studied means using the statistical test (Fisher). Following the analysis of the statistical results obtained in males, in terms of meat color, significant distinct differences were obtained between the three categories of muscles studied, while in females significant differences were obtained only in the muscles longissimus dorsi. Analyzing the texture of the nutria meat samples between the three muscle categories, we notice that no significant differences were obtained between the muscle groups or between the sexes. in conclusion The analysis of the obtained results allows the classification of nutria meat in the category of meats with firm consistency.*

**Key words:** color, meat, nutria, sensory qualities, tenderness