

RESEARCH ON THE EVOLUTION OF SENSORY PARAMETERS OF THREE TYPES OF PORK SAUSAGES COMMERCIALIZED ON THE IAŞI MUNICIPALITY MARKET

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Abstract

Due to the interest in safe and healthy nutrition, the assessment of food quality, safety, and wholesomeness has become a very important field. Processed meat products, thanks to the advantage of being ready-to-eat without the need for further preparation, are among the most highly consumed products and also have a high nutritional value. Therefore, the sensory examination of processed meats is used to assess the degree of freshness and wholesomeness, as well as their sensory properties, measured by human senses using various objective methods. In this context, the present study presents the results of the sensory examination of three types of processed meats (fresh sausages, semi-smoked sausages, and dry-cured sausages), evaluated using the scoring scale method. The technique is based on evaluating each sensory characteristic (appearance, color, taste, smell, consistency) of the three types of pork products by comparing them to a scoring scale and obtaining an average score. Depending on their state of freshness, pork products can be categorized as: fresh, relatively fresh, and spoiled. It was found that the dry-cured sausages exhibit the best characteristics compared to the semi-smoked and fresh ones.

Key words: *quality, scoring method, sausages*