

## **THE INFLUENCE OF TECHNOLOGICAL PARAMETERS ON THE SENSORY QUALITY OF PORK PATÉ**

**Marius Mihai CIOBANU<sup>1</sup>, Diana Remina MANOLIU<sup>1</sup>, Mihai Cătălin CIOBOTARU<sup>1</sup>, Alina  
Narcisa POSTOLACHE<sup>2</sup>, Paul Corneliu BOIŞTEANU<sup>1</sup>**

e-mail: mar.ciobanu@yahoo.com

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### **Abstract**

To obtain high-quality food appreciated by consumers, several principles and rules are applied in all stages involved in obtaining the product, including design, production, testing, and marketing that must be observed. This paper presents a diversification of the technology of producing canned paté, manufactured within the Meat Processing Workshop of the University of Life Sciences, and the consequences of technological changes examined in terms of sensory parameters. For the study, three batches of products were prepared. The technological flow was differentiated by the proportion of raw meat materials introduced in the recipe (pork/pork liver/fat) and by the time and temperature parameters at which the sterilization was performed. Following the performance of sensory tests on the obtained batches, significant differences in texture were found, the batch with the highest average for unctuousity and spreadability being L1, which contained the highest quantity of fat. The most pronounced flavour for the three samples was the metallic one, the next score being for the butter flavour, also perceived more intensely for L1. Regarding the averages obtained for the rancid aroma, they had the lowest values, which reveals the fact that a correct balance of the amount of fat was achieved with the heat treatment applied for the three batches.

**Key words:** pork paté, technology, sensory evaluation

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