SENSORY CHARACTERISATION OF SHEEP PASTRAMI PRODUCED WITH DIFFERENT TECHNOLOGICAL PARAMETERS

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Abstract

Sensory attributes (appearance, aroma, smell, taste, and texture) are the most accessible tools that determine consumer acceptance and the decision to buy certain meat or meat products. When buying, the consumer's first impression is based on the appearance and color of the food and then the smell. Finally, during the chewing process, they check the texture, taste, and flavor, which together determine the final impression of the product. The aim of the study was to produce and sensory evaluate three batches of sheep pastrami in which the maturation process was carried out differentially (for 6, 12, and 19 days), with the tenderness being adjusted by adding a tenderizing agent. As regards the sensory acceptability test, the samples received average scores between 6.40 and 7.64 for the attributes evaluated, with Lexp 3 being the one with the highest scores. In terms of CATA analysis, the sample that was described as closest to the ideal was Lexp3, the 6-day matured sample, which contained the highest amount of tender, with Lexp2 being very close. In the case of Lexp1, some evaluators identified a slightly rancid aroma and a more pronounced hardness, as it was subjected to the longest maturation period (19 days).

Key words: sensory evaluation, CATA test, sheep pastrami