

QUALITY ASSESSMENT OF SOME ASSORTMENTS OF CHICKEN BREAST PASTRAMI

Gabriela FRUNZĂ, Otilia Cristina MURARIU, Paul Corneliu BOIȘTEANU¹,

e-mail: gabriela.frunza@iuls.ro

Abstract

The purpose of this paper was the comparative assessment of the quality of some assortments of chicken breast pastrami sold in Romania. Two batches from five manufacturer of chicken breast pastrami were taken in the study: Marcel, Aldis, Caroli, Jumbo, Prodprosper, coded from A to E. Sensory (five-point scale method) and physico-chemical properties were analyzed. Were determined the pH of the products, the content of water, lipids, proteins, collagen and salt (with the Food-Check infrared spectrophotometer). The results showed significant differences between products in terms of fat content (between 0.9% and 5.5%), the variability was lower for proteins (between 21.1% and 21.9%) and water content (between 72.9% and 76,1%). The salt content had the highest value of 4.03%, exceeding the maximum standard limit, only in the case of C product. The pH value varied between 5.49 for E product, and 6.28 for B product. The results of the sensory analysis revealed a minimum score for product E (12.58 points/ "satisfactory product" according to quality standards), compared to product D which obtained the best score among all the analyzed assortments (18.06 points/ "very good product ").

Key words: *quality, chicken meat, pastrami, sensory*
