RESEARCH ON THE TECHNOLOGY OF OBTAINING PRODUCTS WITH HETEROGENEOUS STRUCTURE: A COMPARATIVE STUDY.

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Abstract

Innovative approaches in food technology focus on optimizing and maintaining food quality to meet consumer preferences, needs, and requirements. At the same time, they aim to reduce the environmental impacts associated with transforming agro-resources into food products. This is achieved by implementing efficient processing systems that consume minimal amounts of energy and water and through co-product valorization. These principles are applicable throughout the food processing chain. The present study provides a comparative analysis of technologies for the production of a heterogeneous structure cooked smoked pork product. Two processing methods were applied: a classical method and a current method. In the analysis, technological losses, the gross chemical composition of the product as well as sensory aspects evaluated by a panel of experts were monitored. The analyzed data concluded that the protein value between the two samples does not present significant values (Italian salami - classic method has a protein content value of 20.4% and Italian salami - current method has a protein content value of 20.2%). Lower losses of raw material were found in the technological flow obtained by the current method, but at the same time, the batches obtained by the classic method obtained an average score of 6.1 points out of the 8 points achieved in the applied method.

Keywords: heterogeneous structure, classical method, current method