



Aspects concerning sodium nitrite influence on meat preparats technological properties and shelflife

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This study subscribes, together many others on this theme, so modern and actual, that are preserving the foods innocuity in a tight correlation with the best storage life and also with food safety maintaining. Consumers increasingly want to be assured that there are no harmful chemicals in their food. Food safety control systems used in the European Union in the public and private sectors depend heavily on conventional microbiological testing based on sample sizes and methods. A more focused application of risk analysis to new processes in food production would help to avoid unnecessary food scares in the future. In this paper we've tried to present few aspects about using various types of antioxidants and preservative substances, for example sodium nitrite, and their effect concerning physical-chemical and microbiological characterisation of some meat preparats, on the Bacau county market, starting with meat-raw material- characteristics and, not in the last time considering the parameters of technological processes, depend on assortment of meat preparats (that are followed in the experiments).