



The study of milky bacteriums' addition on the quality parameters for german salami

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The milky bacteriums are known and utilized from the most ancient times in fermentation processes in order to provide food and drinks minimum processed (acid dairy products, meat ripe mousses, vegetal fermented products, in bread sides). At the manufacture of the meat mousses participate different auxiliar substances for conservation, absorption, colour enhancement, softening etc., additions of animal origin, vegetal or synthetic, necessary for the achievement of a product's personality, as well as secondary substances which contribute to the realization of the manufacturing process. German salami belongs to the category of boiled and smoked sausages, which in its manufacturing recipe uses addition of milky starter cultures for directing some bio-chemical processes which guarantees a certain degree of inocuity (inclusively the conservation capacity), sensitive features and superior nourishing features. In the present work it will be determined through organoleptic and physico-chemical examination the modifications which take place in the evolution of the physico-chemical characteristics in German salami's case, the direction to what these evolve and how much the milky bacteriums affect these modifications.