

DETERMINATION OF SOME PHYSICAL-CHEMICAL AND MICROBIOLOGICAL QUALITY PARAMETERS FOR TRADITIONAL PORK MEAT PRODUCTS WITHOUT MEMBRANE

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Abstract

Nowadays, from the total meat production, almost 75% it is used as such and the rest of 25% is destined for industrial processing, being transformed in various food products. From this category, the highest rate is held by meat products, over 70% from total (Banu, et al., 2002) (Banu, et al., 1980); having in view this aspect, by the current paper we aimed to highlight the quality of some assortments of traditional pork meat products without membrane, “Ceafă de porc tradițională/Traditional pork scruff”, “Șunculiță țărănească/Country ham” and “Pastramă porc tradițională/Traditional pork pastrami”, through some physical-chemical and microbiological quality indicators. The determined analyses for assortment “Ceafă de porc tradițională/Traditional pork scruff” highlight mean values for studied parameters (NaCl-%, nitrites-mg/100g, easy hydrolysable nitrogen-mg/100g, water-%, D.M.-%) of 1.75 ± 0.74 , 1.55 ± 1.04 , 11.95 ± 2.12 , 32.28 ± 1.36 , respectively 67.72 ± 1.12 , values in conformance with firm's standards. For assortment “Pastramă de porc tradițională/Traditional pork pastrami”, the obtained values were also between the limits imposed by standard, being of $1.69\pm 0.46\%$ NaCl, 2.15 ± 0.38 mg/100g nitrites, 10.13 ± 1.56 mg/100g easy hydrolysable nitrogen, $26.16\pm 0.95\%$ water and 73.84 ± 1.17 D.M. Analysing assortment “Șunculiță țărănească/Country ham” we observed the fact that mean values were $1.87\pm 0.73\%$ NaCl, 2.36 ± 0.86 mg/100g nitrites, 11.54 ± 1.93 mg/100g easy hydrolysable nitrogen, $28.38\pm 0.73\%$ water and $71.62\pm 0.81\%$ D.M. *Salmonella* spp., *Escherichia coli* and *Listeria monocytogenes* were absent on all those 15 studied samples, and *Bacillus cereus*, Coagulase-positive staphylococcus was between the normal limits. The obtained and presented results are from a more extensive series of research and aimed to enlarge the knowledge area regarding the quality of some traditional products.

Key words: traditional products, quality, physical-chemical indicators, microbiological indicators