SOME QUALITY CHARACTERISTICS OF PRODUCED AND MARKETED HUNGARIAN SALAMI IN TURKEY

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Turkey is producing a lot of different varieties of salami, and some main varieties are Hungarian salami, Mortadella salami, Spanish salami and pistachio salami. In this study, the moisture content, pH, color, textural (hardness, springiness, adhesiveness, cohesiveness and chewiness) and sensory (appearance, color, odor, flavor, structure and general acceptance) properties of Hungarian salami samples which were taken from the local market were investigated ın two replications. Salami samples were randomly coded with the letters A, B, C, G, H, K, L, O and P. The moisture contents and pH values of the samples were between 38.46-60.31% and 6.32-6.69, respectively. It was determined that L* values of the samples were in the range of 53.02-59.97, a* values were in the range of 27.49-31.68 and the b* values were in the range of 8.82-15.68. According to the Textural Profile Analysis (TPA) results; hardness, springiness, adhesiveness, cohesiveness and chewiness of salami samples were found to be 0.085-0.840 N, 0.875-23.500, 0.001-0.105 Nxs, 0.790-1.640 and 0.070-28.095 N, respectively. According to that, a sensorial panel using a scale of 10 scores by educated panelists; P coded samples were evaluated highest (6.63) general acceptance score and the O coded samples were evaluated lowest (3.13) general acceptance score. The moisture content was 53.11%, the pH value was 6.49, the L* value was 54.40, the a* value was 29.58, the b* value was 8.82, hardness was 0.305 N, springiness was 0.960, adhesiveness was 0.056 Nxs, cohesiveness was 0.790 and chewiness was 0.230 N for the most favorite P coded samples.

Biography

Elif Aykin Dincer has graduated from Ankara University, Faculty of Engineering, Department of Food Engineering in 2010. She has completed her MA from Süleyman Demirel University in 2013. Now, she is working as Research Assistant in Akdeniz University, Faculty of Engineering, Department of Food Engineering. Her research interests are Meat Science and Technology. She is working on her PhD thesis entitled, "Designing a cold dryer for producing a minimally processed dried meat and determining the drying and quality characteristics of obtained dried meat product".

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