# Effect of NaCl reduction and substitution by KCl and SubSalt4 on the mineral content of pork meat sausages in two ripening times

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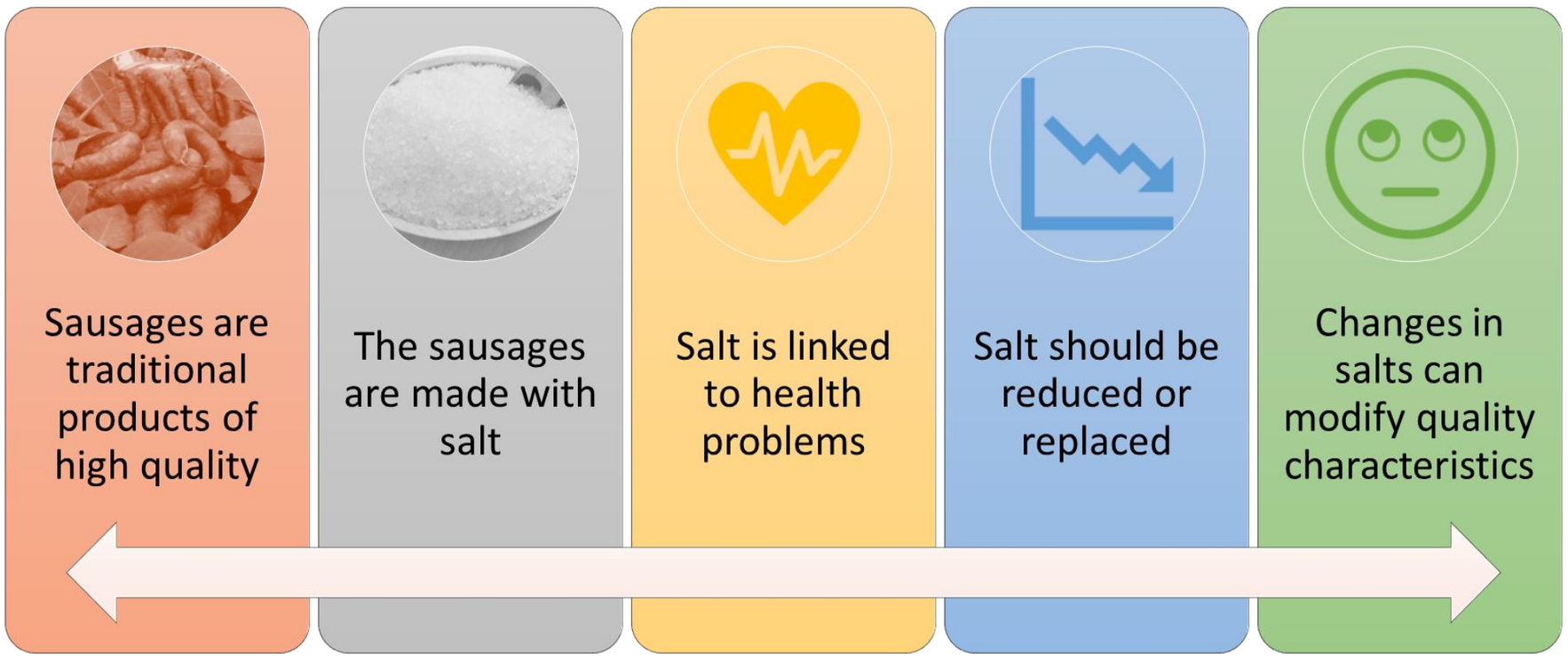
## 1. Introduction




## 2. Objective of this work

Evaluate the effect of NaCl reduction and substitution by KCl and SubSalt4 on the mineral content of pork meat sausages

Salt formulations

2% NaCl

1.5% NaCl+0.5% KCl

0.5% Sub4 salt+1.5% KCl

0.5% Sub4 salt+1.5% NaCl

Ripening times

8 days

16 days

## 3. Material and methods

Quantification of mineral elements (Na, K, Ca, Cu, Zn, Fe, P and Mn) performed by inductively coupled plasma-optical emission spectroscopy (ICP-OES)

Three repetitions and two replicas of the experiment were made for each type of sausage

Statistical analysis

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Main effects (salts treatment, ripening time) and interaction were tested as fixed effects, and repeated measurements (3) of individual sausage and two replications were tested as random effects

## 4. Results

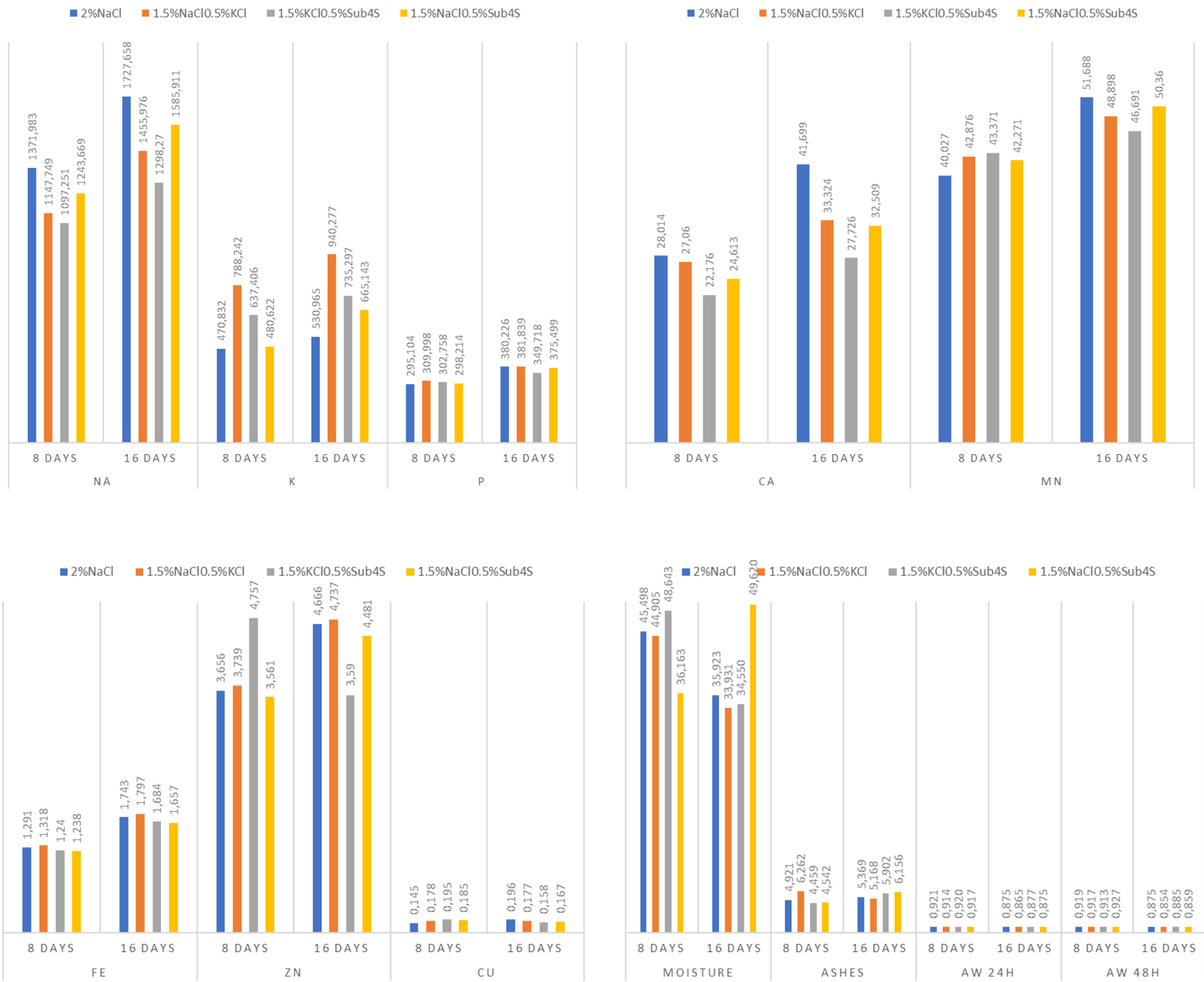


Figure 1 - Mineral composition of the studied sausages. Na – Sodium, K – Potassium, P – Phosphorus, Ca – Calcium, MN – Magnesium, Fe – Iron, Zn – Zinc, Cu – Coper Moisture, Ashes, water activity (Aw)