



The First North and East European Congress on Food NEEFood - 2012

April 22-24, 2012

Šibenik, Croatia

Book of Abstracts



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The First North and East European Congress on Food

NEEFood - 2012

April 22-24, 2012
St. Petersburg, Russia

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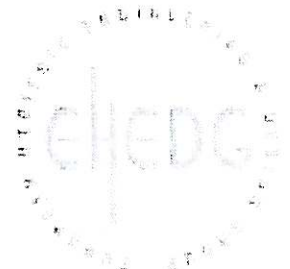
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with marjoram (4 g of marjoram)

After testing at the Sanitary – Veterinary Direction from Brasov, on the simple white bread and on the one with chili, we conclude that chili powder inhibits the development of *Aspergillus* gender as such was not presented in the seeded culture sample that was taken from the bread with chili, and the simple bread developed it. Although the bread spiced with chili developed mold 6 days later than the simple white bread, we assume that the chili powder inhibits the growth of some type of mold like *Aspergillus flavus*. Spices substances have a great potential for use in the bakery area. Depending on the type of spices, the influence is referring to:

- the sensorial influence (taste and smell)
- inhibition of leaven with negative effect upon bread rising
- inhibition of *Aspergillus Flavus* rising with favorable effect upon the preserving of bread and bakery products healthy influence of the aromatics substances contained by spices.

CHEMICAL AND THERMAL CHARACTERIZATION OF A PORTUGUESE TRADITIONAL FERMENTED MEAT SAUSAGE

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In the North of Portugal several traditional fermented meat products are produced. One of these is the alheira that is a smoked sausage, made from the meat of pig, regional wheat bread and olive oil, seasoned with salt, garlic and paprika. This product must be subjected to a thermal process before consumption in order to guarantee its safety and reducing the occurrence of foodborne diseases.

The aim of the present work was to characterize this product in relation to the chemical composition and thermal behaviour.

Alheiras were bought to local producers. pH, water activity, fat and protein contents were determined. In order to obtain the heating curves, alheiras were roasted at different temperatures, ranging from 120 to 240 °C, in a forced convection oven. The center temperature, as well as the temperature of the surrounding medium, were monitored along the heating.

Alheiras presented a pH value of 6.07 ± 0.26 , a water activity of 0.92 ± 0.01 , a fat content of $6.60 \pm 0.68\%$ and a protein content of 9.78 ± 0.92 . After a certain period of time, the

temperature at the center of the product remained almost constant, around 100°C, eventhough higher temperatures of heating were used. At 240 °C the heating process was around three times faster than at 120°C. For reaching 100 °C, 13.0±0.5 min were necessary at 240 °C instead 42.5±2.5 min at 120°C.

INFLUENCE OF MAP IN PHYSICAL AND ORGANOLEPTIC PROPERTIES OF TURKEY SKEWER

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Packing foods under modified atmosphere (MAP) can extend shelf life and improve product presentation, making the product more attractive to the retail customer. The main objective of this study was to analyse the influence of MAP in physical and organoleptic properties of skewers during storage.

Assays were performed with different gas mixtures and carried out over storage time. Turkey skewers were packaged in mixtures of 0/40/60, 10/40/50, 20/40/40 and 40/40/20 of O₂/CO₂/N₂ (expressed in percentage), during 12 days, in order to evaluate the effect of O₂ over storage. The parameters analyzed were: overall appearance, pH, color, microbial growth and texture. Sensory evaluation was performed by 9 semi-trained judges using quantitative descriptive analysis. Data analysis was carried out using predictive biplots applied to principal component (PCA) and canonical variate analysis (CVA) to evaluate possible relationships between parameters and differences between groups.

PCA of raw turkey skewers data showed strong inter-correlations between package, chewiness, hardness, color change, O₂ levels, log cfu/g and weigh loss. Fresh control samples were distinct from samples kept in MAP, but the latter are quite stable along storage time. Grilled skewer samples are similar in terms of physico-chemical parameters probably because confection effects are overshadowing other changes. Analysis of sensory data of grilled skewers showed that panelists could not detect differences between samples kept under different MAP conditions. In terms of texture, a CVA demonstrated that turkey meat kept in mixtures of 20/40/40 and 0/40/60 O₂/CO₂/N₂ have less elasticity and a stronger chewiness character.

APPLICATION OF RESPONSE SURFACE METHODOLOGY FOR EXTRACTION OF PUNGENT RED PEPPER PLACENTA

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