

1st International Meeting on I&D in the Food Sector

3^o Workshop de I&D no Setor Agroalimentar



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ABSTRACT BOOK

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Presentation

Increasingly, innovation and development are strategic areas for finding new products capable of conquering the market, contributing to the success of companies while meeting the needs of consumers. Innovation is currently heavily present, both in terms of products and processes linked to the production and distribution of foodstuffs. The academic community has a fundamental role to play in this reality. Therefore, events of this nature are central to the recent developments related to the food sector, focused on scientific and technological investment and not forgetting innovation in the tradition.

The event aims to establish bridges between the academic community and society in general and the business world in particular, being a forum for discussion on food related issues in its various aspects. It also intends to be a pole of dissemination of works carried out with the intervention of students, and help them to become familiar with the world of science and applied knowledge.

This event represents the consolidation of the 2nd edition of the Workshop **Inovação e Desenvolvimento Científico e Tecnológico no Sector Agroalimentar** that took place in 2017, but it appears as a stronger bet, now with internationalization. The scope of the event is therefore extended to the international community in order to publicize the work done at the polytechnic institute of Viseu and, on the other hand, to bring other realities to Viseu, in an evolutionary exchange of knowledge.

The Meeting brings together stakeholders in the academic community, from students to professors and researchers, but also to the surrounding community, namely the business and productive sector, as well as institutions related to food topics. In this way, the Student Body of the Course of Innovation, Development and Utilization of Food Products of the course of Food Quality and Nutrition of the ESAV, under the coordination of the responsible teacher, organizes the **1st International Meeting on I&D in the Food Sector | 3^o Workshop de Inovação & Desenvolvimento no Setor Agroalimentar**, which takes place in the facilities of the Superior School of Technology of Viseu.

The program includes the participation of two international invited speakers: Prof. Elena Bartkiene from the Department of Food Safety and Quality, Lithuanian University of Health Sciences, Kaunas, Lithuania and Marijana Matek Sarić from the Department of Health Studies, University of Zadar,

Croatia, plus one Portuguese, Prof. Maria Gabriela Lima from Department of Food Technology Biotechnology and Nutrition from Polytechnic Institute of Santarém.

The papers submitted to the meeting may be in Portuguese or English, for oral or e-poster presentation. Another novelty of this edition is the association to the event of the journal *Millennium - Journal of Education, Technologies and Health*, scientific journal of the IPV.

Thanks for your participation, we welcome you all in Viseu.

The Coordinator of the Organizing Committee.

Raquel Guiné

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ANÁLISE SENSORIAL DE CHOURIÇAS DE CARNE DE PORCO CURADAS: DE VINHAIS IGP, DA RAÇA BÍSARA NÃO CERTIFICADA E DE PRODUÇÃO INDUSTRIAL

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Resumo

A procura mundial de alimentos aumentará cerca de 70%, para sustentar uma população estimada de 9 600 milhões de pessoas em 2050. O setor da produção animal que mais contribui para a satisfação das necessidades alimentares do Homem é a carne de porco e seus derivados (FAO, 2018).

O valor acrescentado à carne fresca através de produtos de salsicharia é muito elevado, principalmente aqueles que possuem as designações IGP (indicação Geográfica Protegida) e DOP (Denominação de Origem Protegida).

Este trabalho tem como objetivo:

- 1) Fazer o perfil sensorial da chouriça de carne de Vinhais IGP por um painel de provadores semi-treinado;
- 2) Comparar as características sensoriais da chouriça de carne: de Vinhais IGP, da raça Bísara não certificada e da chouriça de produção industrial.

Para o efeito, fizemos o perfil sensorial das chouriças, utilizado foi a Análise Descritiva Quantitativa (ADQ).

A avaliação sensorial foi realizada no Laboratório de Análise Sensorial da Escola Superior Agrária de Bragança, por um painel constituído por 31 provadores semi-treinados (10 do sexo masculino e 21 do sexo feminino), com idades compreendidas entre os 18 e 56 anos, recorrendo a uma escala de valores de preferência de 0 a 10 pontos.

As características estudadas foram: cor, aroma, consistência, sabor e apreciação global.

Os resultados obtidos foram sujeitos a uma análise estatística utilizando o software *XLSTAT – Sensory, sensory analysis statistical tools in Excel*, módulo *Generalized Procrustes Analysis (GPA)* e, para comparar a diferença entre as médias considerou-se significativo o valor $p < 0,05$.

As análises estatísticas incluídas foram: análise de regressão simples e multivariada, ANOVA e PANOVA, análise de componentes principais (ACP) e, análise de Procrustes Generalizada (APG).

Concluímos que, os provadores distinguiram os 3 tipos de chouriças de carne ($P < 0,05\%$) e, classificaram a chouriça de carne IGP de Vinhais como sendo a melhor, as chouriças de carne da raça Bísara não certificada com valores intermédios e, às chouriças de carne de produção industrial os valores mais baixos na escala de preferência, em todas as características estudadas.

As chouriças de carne IGP de Vinhais estão associadas a um melhor aroma, consistência, sabor, cor e apreciação global.

A chouriça de raça Bísara não certificada está associada a um melhor aspeto.

A chouriça de produção industrial foi a que apresentou valores mais baixos na escala de preferências dos provadores quanto ao aspeto e, valores intermédios, quanto ao sabor, aroma, consistência e apreciação global.

As características sensoriais das chouriças são um indicador de qualidade.

A análise sensorial pode ser utilizada para avaliar a qualidade e autenticidade das chouriças de carne de porco.

As informações obtidas geraram dados que, poderão ser tidos em conta pelos produtores e industriais de chouriças de carne de porco na sua estratégia de marketing e comercialização.

Referências

FAO (2018). El papel de la FAO en la ganadería y el medioambiente. IN: <http://www.fao.org/livestock-environment/es/>, consultado em 4/4/2018.