THE INFLUENCE OF VAPOR PERMEABILITY OF GUT CASINGS ON QUANTITATIVE CHARACTERISTICS OF COOKED SAUSAGE TECHNOLOGY

V. Onishchenko, V. Bolshakova, N. Grynchenko, I. Ostroverkh

It is proved that vapor permeability of sausage casings is a determining factor for quantitative characteristics of cooked sausages technology. Based on the conducted research of gut products from veal, pork and lamb it is determined that their vapor permeability is stipulated by the type of down-hole animals, their anatomic origin and vital functions. It differs more than two times that stipulates the reasonability of the differential approach to the forecasting and costs standardization. The regularities in the changes of the cooked sausages yield depending on the gut casings vapor permeability and the amount of the added water during chopping are specified and scientifically substantiated. It is shown that the maintenance of rationally added water due to the predetermined (low) permeability may reduce the possibility of the structure demerits (frangibility, poor cohesion), which appear in the result of a small amount of soluble protein in a continuous phase, and can be caused by overly added water.

Keywords: gut casings, cooked sausages, vapor permeability, outcome, quantitative characteristics.