DYNAMICS OF QUALITATIVE CHARACTERISTICS OF FRIED SAUSAGES IN THE MODIFIED COVERS AT STORAGE

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Ukrainian market sells a wide range of sausages from domestic and foreign producers. Imported meat products are manufactured for long-term storage. Domestic producers submit perishable meat products, including fried sausages. Grilled sausages are produced only in natural membranes. The authors post the dynamics of qualitative characteristics of fried sausages in modified membranes during storage. The data for the determination of organoleptic and physical-chemical indicators of quality by organoleptic characteristics include appearance, color stuffing of the cut, the smell and taste, consistency. The scientists modified main physical and chemical indicators of fried sausages in natural membranes, their moisture content, pH, and mass fraction of salt. To improve protective properties and extend fried sausages’ shelf life, the processing of natural casings in extracts of yarrow and sage was performed. The content of the main components of yarrow and sage indicates the presence of tannins, volatile, tar, organic acids and essential oils, flavonoids in these plants. Some of them have natural shell, thus increasing the barrier properties of natural shells. Organoleptic and physical-chemical properties of fried sausage during storage in modified membranes are compared with grilled sausage. The shell with processed water extracts of herbs has better results. This suggests that the effect of extracts of yarrow and sage improve consumer qualities of the product, its appearance, increase of its shelf life. Based on the obtained results it was determined that dynamics of qualitative and quantitative characteristics of fried sausage in modified membranes storage makes it possible to speak about the lengthening of the shelf life of these products to 8 days, which is almost 2 times higher than the one specified in ISO 4433: 2005.

Keywords: fried sausages, storage, production, modified membranes.