PERFECTION OF TECHNOLOGY OF SAUSAGES WITH QUAIL MEAT

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The market of products with poultry meat is poor. Lately the breeding of quails is developing though the using of these kinds of meat is rare in producing of meat products. The quail meat is rich in valuable enzymes and vitamins E and A. It is a dietetic product and the use of this meat in formulation of meat products can enrich them in valuable enzymes and vitamins. The goal of researches is the perfection of the technology of sausages with quail meat. The chicken meat was replaced for quail meat in forcemeat system at used for producing sausages. There were two samples: control with chicken meat and experiment with quail meat. The sensory properties of experimental sample did not differae from the control sample. But structural properties of experimental sample became better than control sample and improved the structure of forcemeat system. It became much more softer. Functional and technological properties of experimental sample were improved thanks to quail meat. The forcemeat system of experimental sample had better moisture binding and holding properties that made the structure of forcemeat softer and more fluid. The property to increased emulsion in experimental sample in comparison with control one. The technology of sausages was perfected due to introducing of quail meat. The parameters of technological process did not change. Microbiological qualities were also determined after the sausages production and in 72 days of storage. They conform to the standards.

Key words: technology, perfection, composition, meat, quail, sausage, chicken, forcemeat system, properties.