

## COMPARATIVE ANALYSIS OF MEAT PRODUCTS MADE FROM DIFFERENT MEAT RAW MATERIALS

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During the production of meat products (e.g. Bologna sausage, frankfurters) we can use, in addition to meat, mechanically deboned meat (MDM) and mechanically separated meat (MSM), however, the latter cannot be considered meat due to certain regulations.

The aim of our research work was to compare the characteristics of Bologna sausages made from chicken fillet, chicken MDM and poultry MSM.

Our meat raw materials tested during our measurements included chicken breast fillet, chicken breast MDM and poultry MSM. In addition, we also used water, pork fat, nitrite salting mixture, and tetrasodium-pyrophosphate (Soluprat) to produce the sample. 1 mix was 400 g. The finished products were placed in cans and heat-treated in this way (in a water bath at 75 °C for 65 minutes). We used this procedure instead of the natural casings filling, because due to the small amount of the experimental products, a significant amount of technological loss should have been expected.

The examined product characteristics included the measurement of cooking loss, instrumental chemical composition measuring, colour measurement, stock measurement, determination of water activity, pH measurement, and sensory evaluation of the samples. Overall, based on the results obtained during all these tests, we tried to formulate the differences between the raw materials.

After evaluating our tests, we came to the conclusion that in the case of production with MSM, we can produce a lower quality product using the same amount of meat raw material, which can actually be improved by using more additives (e.g. carminic acid, tetrasodium-pyrophosphate).

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