



DEVELOPMENT OF SPREADABLE MEAT PRODUCT MADE FROM MANGALICA LIVER

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ABSTRACT

Liver can serve as the basis of tasty treats in Hungarian cuisine. Its special taste is determined by the function of the organ, while its texture is determined by the blood content. Although these products are not so saleable due to the distinctive taste of the liver. The industry tried to eliminate this by developing different liver meat products, which are made using a small part of liver and a large part of meat.

During our research work, we attempted to develop a spreadable meat product made from mangalica liver. We tried to compare the new liver product we also made from additional raw materials - pork and beef liver - using a wide variety of instrumental and traditional methods - instrumental stock measurement and determination of stock characteristics, pH measurement, water activity measurement, determination of cooking loss, instrumental colour measurement. The samples were also included in a sensory assessment conducted with the participation of 20 people, so the opinions of the participants were considered when formulating the differences and similarities found between the individual samples. Using an online questionnaire, we tried to get an idea of the typical habits of domestic consumers for consumption and purchase of the product.

Keywords: liver, spreadable meat product, Mangalica, beef, pork