



THE EXAMINATION OF THE LOSS OF FRANKFURTERS BEFORE PACKAGING AT A HUNGARIAN MEAT INDUSTRY COMPANY

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ABSTRACT

The purpose of our research was to examine the shrinkage of the various gutted products produced there, as well as the resulting losses and other losses - which arise during production, e.g. length and Caliber - to be determined. Such other losses included lubrication, heat treatment and recooling losses. Our tests covered products filled with natural casings, artificial casings, peelable casings, digestible casings and permanent casings. The chemical parameters of the products - both the meat paste and the finished product - were also measured, such as moisture and fat content.

Based on our results, we came to the conclusion that it is not worth storing any product for more than 24 hours without packaging, because in almost all cases the shrinkage reaches the value of 2-3%, which is associated with a significant loss with such a large production volume (exception: the products filled with long-lasting guts, in which less loss occurred due to the water vapor barrier properties of the gut). From the results of the chemical composition tests of the products, we concluded that, in general, it can be said about the products that the fat content of the products increases proportionally with the decrease in moisture content.

Keywords: Frankfurters, losses, chemical composition

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