

The concerning the proteines variations of the Bănățean Sausage in function of the concentration the starters cultures of lactic bacteria add (II)

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Abstract

The variation of the protein concentration in the Bănățean sausage with a fat content of 30% obtained using a lactic starter bacteria in order to ensure a higher preservability and the comparative study among the standardized limit concentrations were done.

Keywords: Sausage, proteines, starters cultures

1. Introduction

Changes of the proteins in different stages of the technological process Cruel sausage-dried are dependent on: paste composition, aging intensity, temperature and pH; tenure of the aging itself; microflora spontaneous or presence of starter cultures of micro-organisms, the type of sugars used and the addition of gluconic-delta-lactones.

2. Materials and method

It was used different concentrations of starter cultures of lactic bacteria in the process of obtaining the Bănățean sausage with , pork meat, as the raw material (CPL = 80/20). He started at a concentration of starter cultures and 0% to a concentration of 2.5%.

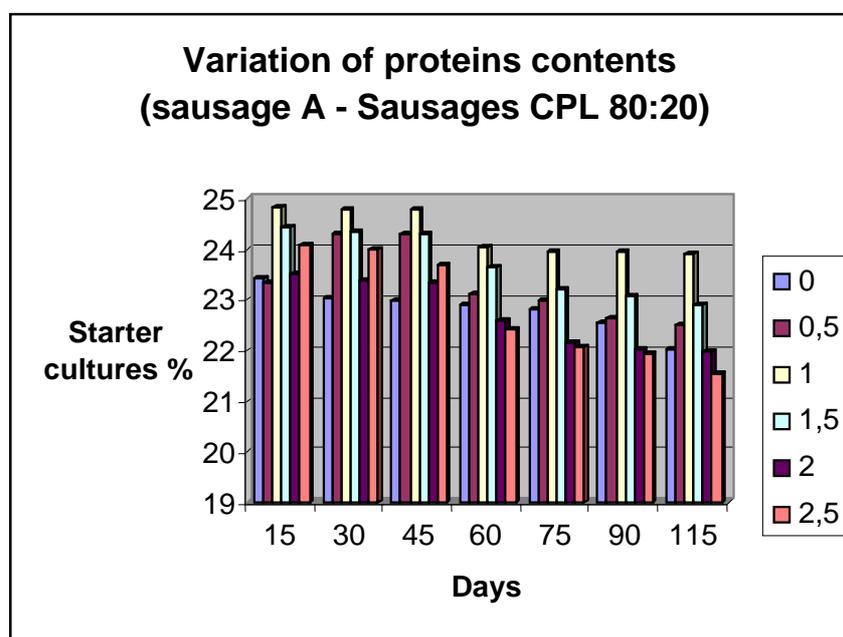
3. Results and discussion

Variation of proteins contents (sausages A - Sausages CPL 80:20)

The concentration of protein in samples of Bănățean sausage have been determined (CPL 80/20) taken in working time of 115 days and were observed differences between the samples examined, given by the concentration differences starter cultures of lactic bacteria added.

Starting from the same raw material and just the starter culture concentration , different it can be seen from the data presented in the table the differences caused by these crops.

Cultura starter %	Zile						
	15	30	45	60	75	90	115
0	23.02	22.94	22.91	22.8	22.8	22.78	22.76
0,5	24.34	24.21	24.19	24.01	24.01	24	23.9
1	24.81	24.73	24.71	24.61	24.61	24.6	24.5
1,5	24.43	24.18	24.15	23.89	23.89	23.86	23.82
2	23.49	23.21	23.2	23.09	23.09	23.08	23.01
2,5	24.09	23.89	23.79	23.58	23.58	23.56	23.48



Conclusions.

Regarding changes in the protein content of Bănăţean sausage during storage is observed that the differences arising are dependent on the concentration of starter culture that is used. From the experimental data presented we denote that the losses are lower when using the starter culture in the concentration of 1%. All data fall within the limits set by the standardized limit concentrations were done.

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