

INFLUENCE OF SALTING METHOD ON QUALITY PARAMETERS OF SHEEP PASTRAMI PRODUCED AT U.S.V. IAȘI THROUGH TRADITIONAL AND EXTENSIVE METHODS

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Abstract

The present work aimed to produce and evaluate the sensory and physicochemical quality of three different types of sheep meat (pulp) pastrami. The difference between them was represented by the type of salting used: dry salting, wet salting by immersion, and wet salting by injection. The production of the three types of pastrami was carried out in the meat processing workshops of the University of Life Sciences in Iași. The three batches of pastrami were subjected to analyses to check their quality. Initially, the sensory quality of these products was analyzed using the CATA (Check-All-That-Apply) test to determine consumer perception. Following the first qualitative analysis (sensory analysis), analyses were carried out to determine the physicochemical quality of the products studied, including pH, instrumental determination of colour, texture, and chemical composition. The results of the study showed significant differences between batches of pastrami in terms of fat, moisture, protein, collagen, and salt content ($p > 0.05$). Salt had a significant impact on the colour and texture characteristics of meat products. Regarding the colour of the samples, the analyzed data show that meat samples subjected to L1DS dry salting (45.514 ± 0.704) and L2WS wet salting (47.422 ± 0.704) exhibited a more intense red hue and a more pronounced yellow hue compared to the L3BI brine injection-processed sample (48.274 ± 0.704). In terms of sensory evaluation, the samples were assessed for attributes such as colour, texture, flavour, and overall quality. The injection-salted pastrami batch performed best in terms of overall quality and flavour.

Key words: sheep pastrami, types of salting, quality evaluation, meat products