

THE IMPORTANCE OF ADDING BUCKWHEAT FLOUR IN MEAT PRODUCTS

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Abstract

The present study analyzes the use of buckwheat flour in meat products, focusing on its impact on the physico-chemical, technological, and organoleptic properties of sausages. It was found that adding a small amount of buckwheat flour to the sausage samples (from 50g to 250g of the raw material weight) has a beneficial effect on the water retention capacity of the product, enhancing the juiciness and consistency of the sausages. The increase in this water-binding capacity ranges from 1.1% to 15%, indicating a significant impact on the texture and stability of the final product. The appearance, color, smell, aroma, consistency, taste, and juiciness were studied in the produced sausage samples. It was found that introducing hydrated buckwheat flour into the minced meat, up to 150g of the raw meat material, has a positive effect on the physico-chemical, technological, and organoleptic parameters of the sausages.

Key words: buckwheat flour, chemical composition, meat products, physico-chemical parameters, pH