

# ASSESSMENT OF THE PHYSICOCHEMICAL CHANGES AND PROXIMATE COMPOSITION OF TRADITIONALLY PRODUCED 'MUȘCHI ȚIGĂNESCU' DURING THE MATURATION PERIOD

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## **Abstract**

*In contrast to industrially obtained products, pork meat specialties manufactured according to traditional recipes are considered by consumers to be a healthier and more authentic choice. The preference for these products is based on their superior sensory qualities and a nutritional profile perceived as more beneficial to the human body.*

*The physicochemical examination of 'Mușchi țigănesc' is employed to assess the safety and wholesomeness of the product throughout its shelf-life, using principles and methods based on laboratory analyses.*

*This study aimed to track the dynamics of physicochemical changes in the 'Mușchi țigănesc' product during its maturation period (days 1, 20, and 40). The objective of the study was to characterize the maturation process and to evaluate the stability and quality of the final product. The content of water, mineral substances, protein, lipids, and nitrogen-free extractives was analyzed.*

*The results indicated a gradual and controlled decrease in moisture content, from 46.49% on day 1 to 43.92% on day 40. This dehydration process led to a concentration of the other components, with the protein content increasing from 21.04% to 21.98% and the lipid content from 27.63% to 28.13%.*

**Key words:** maturation, physicochemical analysis, stability, quality