QUALITY EVALUATION OF SOME VEGETAL ALIMENTARY PRODUCTS COMMERCILIZED THROUGH THE MARKET CHAINS OF CLUJ

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SUMMARY

The vegetal products can be contaminated with mycets in different phases of their processing. Some species produce metabolites (mycotoxins) which are toxic for the consumers (human and animals). These constituted a problem since ancient time being actually especially important for the interdisciplinary research. A continuing preoccupation for us was and is the appreciations of different commercialized oleaginous products destined to human and animal. Our study considered 14 samples of products from the commercial aria of Cluj (raw peanuts without shell, peanuts with shells and salt, peanuts with shells, salt and flour, roasted and salted sunflower seeds, pumpkin seed, walnut kernels). There were investigated the presentation, package and labelling. In the laboratory there were analysed the organoleptical characteristics, the chemical raw composition (with the conventional methods), myco-bacteriological charge (CFU/g and TGN/g) and dominant fungi identification (examination of the cultural and morphologic characteristics macroscopically, with the stereomicroscope, respectively the microscope). The obtained results emphasised that the most of the products presented organoleptic modifications (rancid odour and taste, modified colour- moulded) and also results of the raw chemical composition which were different than the data given on the labels. The validity period on the labels did not correspond with the adulterated quality state of the most of the samples. The products presented an intense mycotic charge in 50% of the samples, even if the humidity was generally between normal limits, proving that the products sustained important modifying before and during the processing. The dominant mycets where Rhisopus sp. and yeasts in sunflower seed, Aspergillus sp., Penicillium and yeasts in peanuts cultures and Penicillium crustosum in walnut kernels culture. These mycetes present increased mycotoxic potential. Therefore, we purpose to adopt harder lines of measures to eliminate the risks of mycotoxicosis producing in order to ensure the consumer´s health. Bibliography: with the author