

Researches Regarding the Quality of Some Meat Products Obtained at SC “Marele Alb” SRL Turda, Cluj County

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Abstract

Consumption of meat and meat products is an essential component in the human diet (Banu C. 2007). To assess the quality of meat products obtained from SC “Marele Alb” SRL Turda where carried out physical-chemical and microbiological analyses, effected periodically and on lots.

Keywords: *meat, quality, safety*

Introduction. Meat is the first group of animal products used in human nutrition because it has highest content of protein substances, has a high digestibility and a pleasant taste. As desire to meet consumer demands, the company “Marele Alb” produces Romanian traditional or modern products, which retain the unmistakable taste and superior quality. Company aims are broadening the meat products to be as close as possible to customers’ requirements while maintaining tradition of “Marele Alb” branded products.

Aims. The aim mainly followed was qualitative analysis of some types of smoked salamis produced in this unit. This involves to pursuit some organoleptic characteristics such as: shape, color and appearance of the section, consistency, smell and taste. In laboratory, we appreciated the integrity of meat products by physical-chemical point of view, establishing water content, fat, sodium chloride and nitrites.

Materials and methods. To assess the quality of meat products obtained from SC “Marele Alb” SRL Turda where carried out physical-chemical and microbiological analyses, effected periodically

and on lots. Where analyzed maximum 2% of the meat sticks’ number, but not less than two pieces and no more than six ones. These samples for analysis where sectioned to achieve the organoleptic examination, after that from the stick middle and ends where collected some portions of 300-800 g total weight and where done physical-chemical and microbiological analyzes, with accompanying note of resulted samples.

Results. Analyzing from physical-chemical point of view the meat preparations obtained during the studied period, we observed variations in water content between $44.73 \pm 0.11\%$ and $47.91 \pm 0.18\%$, the salt content between $1.74 \pm 0.01\%$ and $2.20 \pm 0.07\%$, the nitrate content between $1.85 \pm 0.11\%$ and $3.25 \pm 0.10\%$ from one lot to another one.

Conclusion. After the effected researches comes out that SC “Marele Alb” SRL used raw matter of good quality, strictly respecting the technologic flow as well the effectual hygiene legislation. Accordingly, we consider that the meat products obtained under this brand are safe for consumers.

Tab. 1. Average values regarding physical-chemical characteristics of meat preparations obtained at SC "Marele Alb" SRL

Month	Water		Salt		Nitrites	
	X±sx	V %	X±sx	V %	X±sx	V %
Salami Vară						
November 2013	46.8±0.59	2.83	1.85±0.08	9.36	2.00±0.0	0.0
December 2013	46.65±0.77	3.71	1.80±0.05	5.73	2.00±0.0	0.0
January 2014	47.76±0.77	3.60	1.77±0.02	2.53	1.60±0.24	34.23
February 2014	47.58±0.84	3.93	1.77±0.06	7.19	1.80±0.20	24.85
X±sx	47.21±0.36		1.80±0.03		1.85±0.08	
V %	3.41		6.49		19.80	
STAS 6352/1-88 6353-85	45 %		3 g %		7 mg /100 g	
Salami Dumbrava						
November 2013	48.32±0.32	1.49	1.89±0.20	1.90	1.00±0.0	0.0
December 2013	47.70±0.23	1.06	1.83±0.03	3.20	1.20±0.20	37.27
January 2014	47.63±0.49	2.30	1.85±0.20	2.091	1.20±0.20	37.27
February 2014	47.96±0.41	1.93	1.90±0.05	5.85	1.00±0.0	0.0
X±sx	47.91±0.18		1.86±0.02		1.10±0.07	
V %	1.71		3.81		27.98	
STAS 6352/1-88 6353-85	60 %		3 g %		7 mg /100 g	
Salami Porc Extra						
November 2013	47.62±0.21	0.97	1.73±0.02	2.59	1.80±0.20	24.85
December 2013	47.08±0.42	1.97	1.73±0.02	2.59	1.80±0.20	24.85
January 2014	47.77±0.10	0.48	1.77±0.02	2.53	1.80±0.20	24.85
February 2014	47.36±0.21	1.01	1.73±0.02	2.59	1.60±0.24	34.23
X±sx	47.45±0.13		1.74±0.01		1.75±0.140	
V %	1.26		2.57		25.39	
STAS 6352/1-88 6353-85	53 %		3 g %		7 mg /100 g	
Smoked sausages Turda						
November 2013	47.24±0.12	0.55	2.20±0.06	5.99	3.20±0.02	13.98
December 2013	47.32±0.18	0.85	2.24±0.07	6.97	3.40±0.24	16.11
January 2014	47.54±0.19	0.82	2.15±0.07	7.50	3.00±0.00	0.00
February 2014	47.42±0.25	1.19	2.22±0.07	6.62	3.40±0.24	16.11
X±sx	47.38±0.09		2.20±0.03		3.25±0.10	
V %	0.86		6.44		13.67	
STAS 6352/1-88 6353-85	55 %		3 g %		7 mg /100 g	
Sausages Cabanos						
November 2013	44.81±0.09	0.43	2.08±0.06	6.33	2.80±0.20	15.97
December 2013	44.83±0.23	1.16	2.17±0.05	4.94	3.00±0.00	0.00
January 2014	44.62±0.18	0.90	2.12±0.06	6.19	3.20±0.20	13.98
February 2014	44.68±0.30	1.70	2.08±0.06	6.33	3.20±0.20	13.98
X±sx	44.73±0.11		2.11±0.03		3.05±0.09	
V %	1.07		5.80		12.92	
STAS 6352/1-88 6353-85	58 %		3 g %		7 mg /100 g	

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