Concerning the proteines variations of the Carpaţi sausage in function of the concentration the starters cultures

F. Berbentea, Crina Berbentea, L. Georgescu, I. David, A. Rinovetz, G. Bujanca, Lia Micula, M. Dancă

*Banat’s University of Agricultural Sciences and Veterinary Medicine. Faculty of Food Processing Technology, Calea Aradului 119, Timişoara, RO 300645, Romania

**Abstract**

In this paper it was analysed the proteins variation in Carpaţi sausage with 30% concentration of fats between the present mentioned standardised limits, through the use of starter cultures of lactic bacteria to obtain a longer preservation. The variation of the protein concentration in the Carpaţi sausage obtained using lactic starter bacteria in order to ensure a higher preservation period and the comparative study among the standardized limit concentrations were done.

**Keywords**: Sausage Carpaţi, proteines, starter cultures

---

1. Introduction

The modifications of proteins in different phases of the technological process of raw and dry sausage are dependable of: pasta composition, maturation intensity, pH and temperature, the proper maturation duration, the spontaneous developed microflora or the presence of microorganisms of starter cultures; the types of sugar used and the addition of glucono-delta-lactone.

2. Materials and methods

There were used different concentrations of starter cultures of lactic bacteria in the technological process of making Carpaţi Sausage with raw pork material for work (PMW=70/30). the concentration of starter cultures were between 0% and 2,5%.

3. Results and Discussions

We determined the protein concentration in Carpaţi Sausages samples (PMW=70/30) worked on for 115 days and we observed the differences between the analysed samples, differences produced by the starter cultures concentrations of the added lactic bacteria.

Starting with the same raw material used and just the starter culture being different, it can be observed from the data in the table the differences produced by these cultures.

<table>
<thead>
<tr>
<th>Table 1. Variation of protein content (%)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Starter culture %</td>
</tr>
<tr>
<td>0</td>
</tr>
<tr>
<td>0.5</td>
</tr>
<tr>
<td>1</td>
</tr>
<tr>
<td>1.5</td>
</tr>
<tr>
<td>2</td>
</tr>
<tr>
<td>2.5</td>
</tr>
</tbody>
</table>
4. Concluzion

In the matter of the variation of protein content in Carpati Sausages during the storage time, it can be observed that the differences occurred are dependable on the used starter culture concentration. It can be observed in the experimental data that the fewest loses are in the case of using a starter culture concentration of 1%. All the obtained data are among the standardized limits in function.

References


Association of Analytical Chemists (1997) – Official Methods of Analysis,.
