The determination of the protein concentration in Victoria sausage commercialised in Timisoara

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Abstract

In this paper, it was analyzed the protein content in Victoria Sausage, commercialised in a supermarket in Timisoara and placing the obtained results between the standard limits in function.

Keywords: Sausage Victoria, proteins.

1. Introduction

In the composition of the muscular tissue of adult animals, the proteins come on the second place, after water, being about 18%. They are important because of their regenerative and growing function in the body.

2. Materials and methods

In order to determine the protein content in Victoria Sausage it was used the Scanlab98. The instrument of analysis Scanlab 98 is a device used for measure with infrared and it was built for special measurements of food. It is based on an optical system, originating in the photometric technique, and being capable of using a wave between 825 and 11075 nm.

3. Results and Discussions

Three determinations were made for each producer, with samples from different batches of the same firm. The analyses were made on the sausage of 5 different producers.

<table>
<thead>
<tr>
<th>Producer Sample</th>
<th>A</th>
<th>B</th>
<th>C</th>
<th>D</th>
<th>E</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>15.5</td>
<td>16.7</td>
<td>15.2</td>
<td>16.3</td>
<td>16.0</td>
</tr>
<tr>
<td>2</td>
<td>15.6</td>
<td>15.9</td>
<td>15.8</td>
<td>15.5</td>
<td>16.3</td>
</tr>
<tr>
<td>3</td>
<td>15.9</td>
<td>15.9</td>
<td>15.6</td>
<td>15.6</td>
<td>16.5</td>
</tr>
</tbody>
</table>

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4. Concluzion

Concerning the protein content in Victoria Sausage, it can be observed that all the obtained data are situated between the standard limits in function, but closely to the minimum limit.

The producers replace the necessary animal protein with vegetal protein, water or any other components to reduce the costs of the raw material, thus obtaining a lower production cost, resulting an unbalance of consumers’ diet and all the resulted risks.

References


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