

The effect of the addition of a commercial bioprotector in characteristics of alheira made from Alentejano pig meat.

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Abstract: “Alheira” is a traditional fermented sausage developed at a Portuguese traditional meat plant. The aim of this study was to evaluate the use of a commercial bioprotector in characteristics of alheira. Control and bioprotector treatments were compared, namely control and bioprotector. The differences were observed between control and bioprotector. The microbiological flora showed no significant differences. The acid bacteria, enterobacteria, Escherichia coli and psychrophilic anaerobes (1.7×10^7 cfu/g) and moulds (7×10^4 cfu/g) are present in the “alheira”. No yeast was detected, but some samples showed a high count. The studies are in course to reduce microbial count. The instrumental texture parameters (TPA) results revealed that the control (-0.2 N s) is lower than in the control (-0.2 N s) instrumental texture parameters. Regarding the instrumental texture parameters. Regarding the instrumental texture parameters between control and bioprotector “alheira”. The instrumental texture parameters of the bioprotector “alheira”. These have lower pH and their higher counts of yeasts and moulds. The study was funded through project PRODOR (QREN/PROCOMPETE and National Funds through FCI). The authors thank PALADARES ALENTEJANOS, Lda for technical assistance. References: 1-Elias, M. et al. (2014) The effect of the addition of a commercial bioprotector in characteristics of alheira made from Alentejano pig meat. Congress of Food Science and Technology and Food Quality and Safety, 1-4 October 2014, Coimbra, Portugal. pp. 1-4.

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