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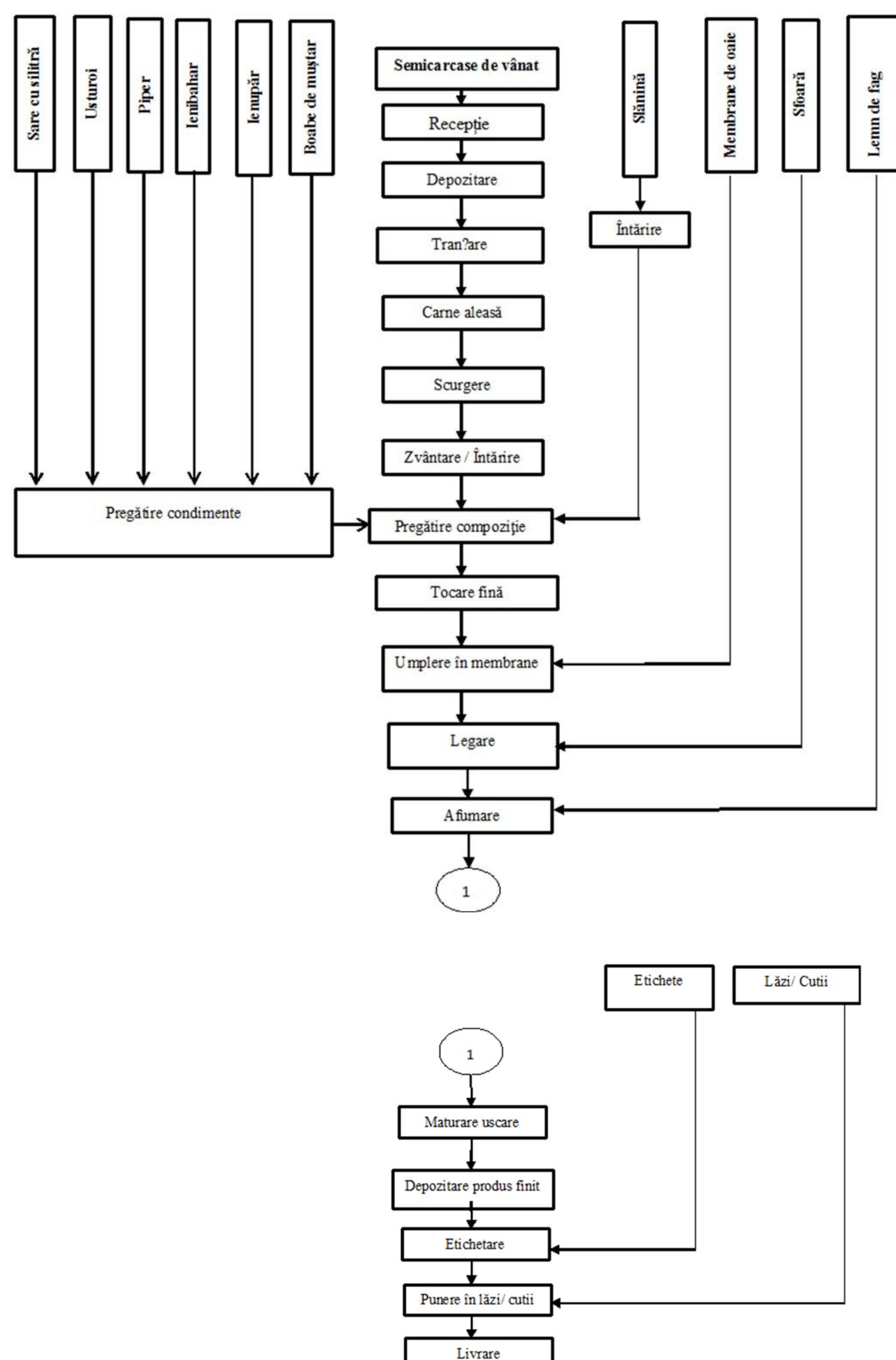
Study on the nutritional value of traditional sausages compared to industrial sausages

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Abstract: Meat is the muscular part of the body of animals and humans. The term has various uses and meanings depending on the context. Sausages are an indispensable product on Romanians' tables during the winter holidays. There are since ancient times a lot of recipes of traditional homemade sausages, prepared according to preferences (color, flavor, texture), climate, intolerances, customs, religion, etc. The origin of the word sausage comes from the Latin "salsus" which translates as salted or canned. In times gone by, people chose this form of cooking meat by salting because they did not know the phenomenon of refrigeration, so making sausages was one way to solve this. Our research is based on comparison between the two type of sausages, homemade and industrial ones. Sausage is a product created in a very simple way, composed of a piece of animal intestine that is filled with minced meat, subsequently smoked for longer durability or consumed raw and subjected to various ways of preparation (fried, boiled, etc.).



Conclusions

Research on the quality characteristics of the traditional product, develops a series of characteristics of the presented product; the entire manufacturing process, quality control methods but also aspects of the product's belonging to tradition.

References

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FIG. 1. Manufacturing process for sausages