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Raw-dried salami. A product with functional properties

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Abstract: In recent years, the consumer has been looking for new products with high biological and nutritional value, but also with good flavor. "Red" meat could meet the present needs and requirements, with the following recommendations: 1. low fat content; 2. optimal ratio of unsaturated/saturated fatty acids; 3. high protein content; 4. low calorie; 5. texture, taste and aroma. The purpose of the work was to obtain a raw-dry salami type product from a mixture of pork and beef from anatomical areas with high biological value, followed by the identification of the nutritional value and sensory analysis. Raw-dried salami is a sausage product (minced meat), appreciated for its distinct flavor and firm texture, obtained through a fermentation and drying process. It is recognized for pork and beef, anatomical parts, the following: 1. low fat content; 2. optimal ratio of saturated/unsaturated fatty acids; 3. high protein content, low calorie (balanced energy); 4. special taste and aroma. However, specialized studies on the behavior, perception and preferences of the European consumer are relatively limited in relation to the consumption of products in this segment (raw-dried). It is known that the consumer's behavior, expectations/needs are dependent on 4 mutually conditioned factors: 1. psychological (personal factors); 2. sensory (product characteristic); 3. marketing (cyclical, market); 4. culture and education. (Fig. 1) [1,2].

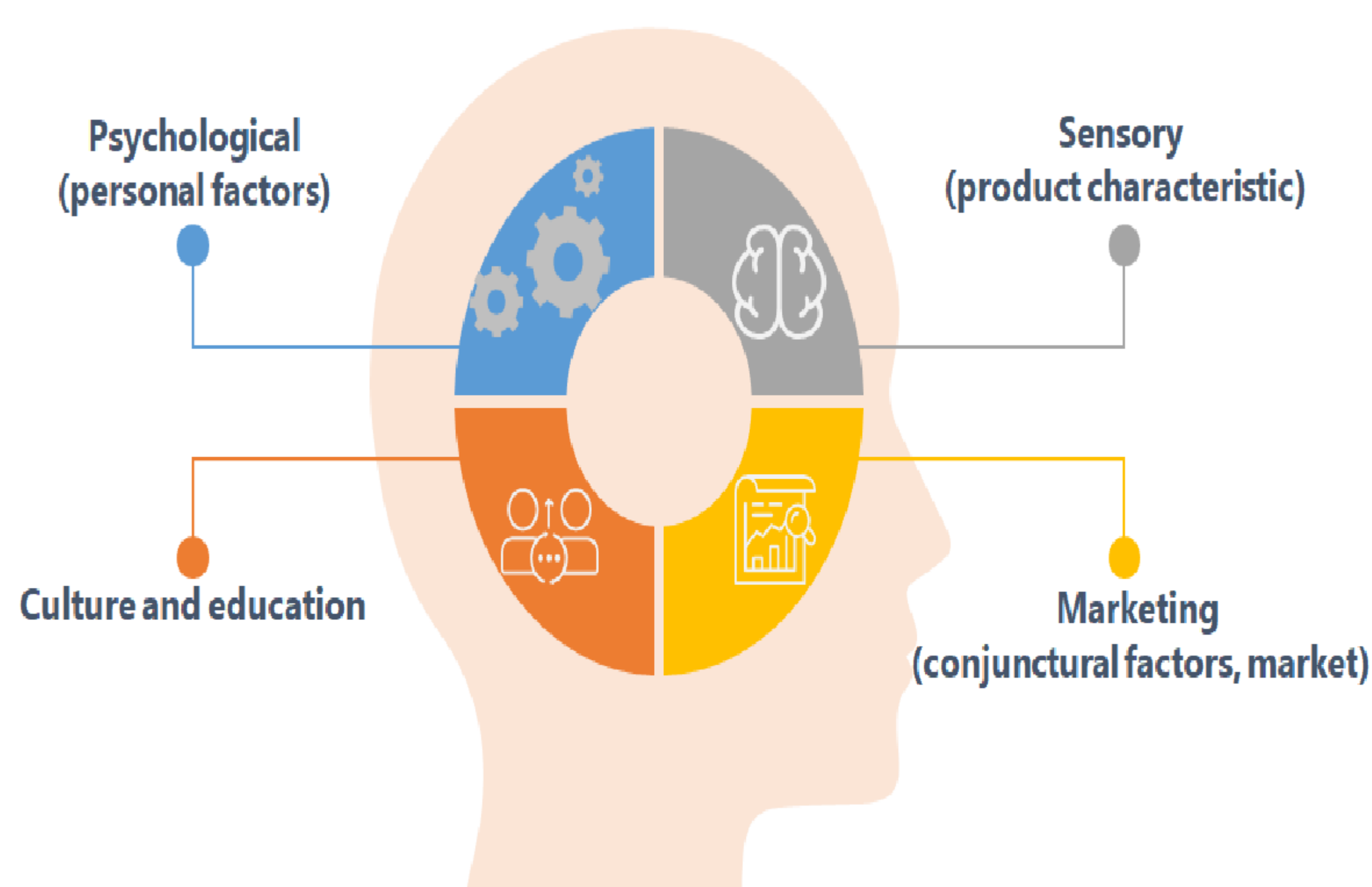


FIG. 1. Affecting factors in perception and preferences of the European consumer on food product

• Conclusions

The consumer's concern for a healthy diet has generated an increase in the demand for low-fat, low-cholesterol products, to which is added the growing interest in returning to traditional products as an option for advanced processing. The statements require processors to identify the "relationship" of pork and beef attributes, in order to develop policies to promote this class of products, which meet the needs of the individual: nutritional and bioavailability.

• Reference

1. Schwing, L., Neidhardt, F., 2007, Handbook of Meat Processing, Pub. CRC Press.
2. Smith, J.D., Brown, A.C., 2023, The role of pork loin in dry sausage production: A comprehensive review, Rev. J. F. S., nr. 85, vol. 3, p. 456-472.

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