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STUDY OF SOME QUALITY CHARACTERISTICS OF LIVER PATE

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Liver pate products are popular meat products consumed around the world and are famous for their sensory properties, being highly flavorful, with a soft and spreadable texture. Traditionally, liver pate is produced from pork liver and pork fat. In some regions of France, "pâté" is prepared with goose liver (called "pâté de foie gras", literally: "fat/fat/foie liver" or simply "foie gras"). For cost reasons, chicken liver is also used to produce liver pate products. In general, liver pate products are classified according to raw processed fats or pre-cooked pork fats (e.g., spreadable liver pate). Both products are essentially emulsified meat products consisting of a weak gel.

Chicken liver spreads are made with chicken liver, pre-cooked pork fat, water, sodium caseinate, and small amounts of other additives, and are considered to be high in animal fats (35-50%). Vegetable oils, which are considered healthy options due to their high content of polyunsaturated fatty acids (PUFAs), have been used to partially replace animal fats in reformulated meat products. However, there are a limited number of publications dealing with the effect of replacing animal fats with vegetable oils on liver pate. These researchers investigated the effects of replacing pork fat with vegetable oils (canola oil or soybean oil or olive oil, respectively) on fatty acid profiles, cooking loss, rheological characteristics, and liver paste texture.

The purpose of this work was to obtain homemade chicken pate with mushrooms and to evaluate some of its quality characteristics, compared to commercial pate assortments

Key words: *meat products, health, vegetable oils*

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