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MEAT SNACK PRODUCTION WITH USING ENZYMES

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The modern meat processing technology is aimed at expanding range of new products. One of the improvements in technology search solutions is to adapt the traditional "national cuisine" to the globalization of production.

The developing global market snack products are active. Snack – a convenient way to satisfy hunger on the road, at work and at home. Fashion for a healthy lifestyle contributes to market those snacks made from natural ingredients with a minimum number of different additives. Cured, dried meat snacks, meat chips, sausages, chips, and steak – all kinds of meat snacks.

The production involves fermentation of meat (ground beef restructured) using enzymes, soy sauce and other spices combined compositions, complex sugars, with further drying at temperatures of 18 to 76 ° C. The main objective of the drying step is to remove the active water Aw and bringing the product to perfection. In traditional forms of these products normal moisture content of 25-35%, which allows for long-term storage without refrigeration chambers, while minimizing the Aw of 0.6 units (stops the development of mould.)

While improvements in technology restructured Jerk meat snacks were made as part of a combination product of beef first (higher) class, lean pork, and enzymes salt ingredients with a high degree of maltodextrin in the fermentation of raw meat to further reduce Aw.

While studies we have investigated the conditions for drying samples of ground meat in the two ratios main raw recipe (beef and pork).

As a result (after drying) the output is a product with an intense red colour and high-touch indicators.

KEY WORDS: meat, enzymes, beef, pork, fermentation

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