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**V МІЖНАРОДНА  
НАУКОВО-ПРАКТИЧНА КОНФЕРЕНЦІЯ**

**«Сучасні тренди і перспективи в галузі переробки  
м'яса і молока»**

присвячена 140-ій річниці  
Національного університету харчових технологій

**ПРОГРАМА ТА ТЕЗИ МАТЕРІАЛІВ**

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## 1. USE OF DIFFERENT SMOKING METHODS IN THE TECHNOLOGY OF MEAT PRODUCTS

**Introduction.** Smoking is one of the oldest methods of meat processing, traditionally used to extend the shelf life of products and impart distinctive flavors and aromas. Modern smoking technologies allow to produce meat products with various organoleptic properties, depending on the method of treatment. The choice of smoking method directly affects the texture, color, flavor, and shelf life of the product.

**Relevance of the Topic.** Today, consumers prioritize products that combine quality, safety, and natural flavor. Smoked meat products are highly popular, and the choice of efficient and eco-friendly smoking methods remains a relevant issue.

Different smoking methods not only enhance the flavor characteristics but also prolong the shelf life of products, which is particularly important in the modern food industry. In addition, the rising awareness of environmental sustainability drives the demand for smoking methods that minimize waste and reduce carbon footprints.

**Materials and Methods.** Meat smoking can be performed using various methods, including hot, cold, and liquid smoking. Hot smoking is conducted at high temperatures (60-120°C), which allows the product to be cooked and smoked simultaneously.

Cold smoking is carried out at temperatures up to 30°C, preserving the texture of the product but requiring a longer process. Liquid smoking is a modern method that uses liquid smoke to achieve a similar effect without traditional smoking.

**Results and Discussion.** The use of different smoking methods allows for diverse outcomes in the production of meat products. Hot smoking gives the product a rich flavor, dense texture, and pleasant aroma, although some juiciness may be lost due to the high temperature.

Cold smoking, on the other hand, preserves the natural structure of the meat and extends the shelf life, but the process is significantly longer. Liquid smoking is a fast and economical method, but some consumers may find it less authentic due to the use of smoke-flavored additives.

Each smoking method has its advantages and limitations, and the choice depends on the type of meat product and the desired outcome.

**Conclusion.** The use of different smoking methods in meat processing technology opens up broad possibilities for enhancing the flavor, aroma, and shelf life of products.

The choice of smoking method depends on the requirements of the final product and the technological capabilities of the production. Hot, cold, and liquid smoking are effective methods, each giving the meat unique properties that meet the diverse needs of consumers.

### Literature

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