

42. Variety of raw materials in the production of sausage products

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Introduction. Fundamental changes in the structure of human nutrition do not allow providing the body with all vital components in traditional ways today. At the moment, one of the important issues of the food industry remains increasing the level of protein in people's diets.

Materials and methods. Modern principles of developing recipes for meat products are based on the combination of various types of meat and non-meat protein-containing raw materials. It is important that the ratio of these components ensures the production of high-quality, biologically complete food products of excellent quality and certain consumer and technological characteristics.

Results. When developing such products, it is necessary to take into account that the components have acceptable functional and technological properties, their maximum compatibility, which in the further process of processing raw materials will affect the production of stable meat systems. Combining meat raw materials with additional sources of protein will balance and reduce part of the excess of essential amino acids that are not absorbed by the body. It has been established that the development of meat products that contain vegetable and milk proteins ensures the maximum use of resources, and also contributes to the creation of recipes and technologies for obtaining balanced food products.

Dairy protein products are most naturally combined with meat raw materials, are good emulsifiers, structure stabilizers, and in terms of their functional and technological properties are close to muscle proteins. It is characterized by a balanced content of essential amino acids (methionine, lysine, histidine, tryptophan, etc.). The high biological value of whey and its technological properties make it possible to use it as a raw material in the production of cooked sausages, sausages, anchovies, and semi-finished products.

Milk proteins are intended for use in the production of all types of meat products, including the highest grades of cooked sausages, sausages, anchovies, dumplings, chopped semi-finished products, restructured hams. Milk protein has properties similar to salt-soluble (fibrillar) meat proteins and performs similar functions, forming a three-dimensional structural network after heat treatment, retaining moisture and fat particles. It promising to use grain germs, in particular wheat germs, which contain valuable natural biologically active substances: B vitamins, PP, tocopherols, polyunsaturated fatty acids, plant proteins and trace elements [2].

Conclusions. It has been established that in order to expand the assortment and obtain products with specified functional properties, meat processing enterprises provide for the rational use of existing raw material sources and the development of resource-saving technologies based on them.

References

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