

## 7. Development of sauces for long-term storage sauces

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**Introduction.** One of the most important socioeconomic tasks facing our society today is meeting the needs of the population in high-quality food products in accordance with scientifically justified consumption standards.

**Results and discussion.** Previously, food industry faced with the challenge of expanding the range and improving the quality of products. This applied in full to the production of meat products, including cooked sausage products, which account for a significant share in the total volume of meat products. We have developed recipes of cooked sausage products of extended shelf life, for the improvement of taste and biological properties of which the development of various types of sauces has been proposed.

The purpose of the work was to develop various types of sauces for long-term sausage products.

Sauces for filling cooked sausage products can be classified into the following groups:

1. Salt solution of different concentrations.
2. Acidified solution without salt.
3. Fat-based sauce (emulsified on vegetable oils or animal fats)
4. Classical sauces: sour-sweet sauce, based on vegetables and fruits; tomato - vegetable and fruit base, white sauce - animal and milk basis; Cream - on animal bouillon; Behamel is based on flour, cream and animal fats.
5. Cheese Sauce

At the first stage of the study, the recipes of the sauces are presented in Table 1.

Table 1.–Model recipes of sauces for filling canned sausages.

Ingredients of recipes	Content in the formulation,%				
	1	2	3	4	5
Plum duct	30	30	-	-	30
Sugar	8,0	8,0	-	-	-
Fatty base (vegetable oil)	40	50	60	70	60
Salt	2,0	2,0	-	-	-
Tomato paste			30	30	
Water	20	10	10	-	10

In future, the rheological characteristics of sauces, physical and chemical parameters before and after heat treatment will be investigated. An optimum option for filling the long-term storage of sausages will be determined.

**Conclusion.** There are many ways to improve boiled sausages, extended shelf life. Sauces help get the finished product with high flavor properties and a pleasant appearance. They affect not only organoleptic parameters, but also the physical, chemical and technological properties of the finished product.

### References

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