

USING OF POMEGRANATE INFUSION TO PROLONGATE THE SHELF LIFE OF BLOOD SAUSAGE

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The purpose of the research was an investigation of the effectiveness of using pomegranate infusion as an antioxidant during the manufacture of blood sausage. The control and experimental blood sausage were made by private enterprise, the city of Sinelnikovo, Dnipropetrovs`k region. The samples of blood sausage were: I group – sausage without addition of infusion (control), II group – experimental blood sausage with the infusion of pomegranate crusts to the minced meat, III group – minced meat with the addition of pomegranate septums infusion to the minced meat. The laboratory studies of sausages were carried out from the first to the fifth and on the tenth day. The samples were stored in the refrigerator at a temperature of +4 °C.

To determine the features of organoleptic parameters, sensory analysis was carried out on the first day of sausage storage, and degustation sheets for blood sausage assessment were developed. According to organoleptic parameters from the first to the third day, all samples of sausages conformed to the standards of the current normative and technical documentation. According to the sensory analysis, the control samples of blood sausage and samples of sausages with the addition of pomegranate septums infusion had excellent organoleptic qualities. The addition of pomegranate septums infusion to minced meat does not aggravate the organoleptic parameters, in contrast to the infusion of pomegranate crusts.

During bacterioscopy of smears-imprints of five days stored sausages, the microorganisms were not revealed. Therefore, the blood sausage was stored till the signs of spoilage that was detected on tenth day – an unpleasant odor, softening of the consistency, sticky sausage shell and the presence of mold. On the tenth day, the pH decreased in the control samples by 19.8%, in the samples of blood sausage with the pomegranate septums infusion – by 20.6%, and in the samples with the infusion of pomegranate crusts – by 20.3%, relatively to the fifth day. It is established that using of pomegranate infusion as an antioxidant is inappropriate during the manufacturing of blood sausage because bacterioscopy of the product with pomegranate infusion revealed in 2.39-2.63 times more microorganisms relatively to the control samples on the 10th day of storage.

Keywords: POMEGRANATE INFUSION, BLOOD SAUSAGE, ORGANOLEPTIC RESEARCH, SENSORY EVALUATION, DEGUSTATION SHEET, PH, MICROBIAL CONTAMINATION, PLANT EXTRACTS, SHELF LIFE, SMEARS-PRINTS, SAFETY.