

Dynamic aspects concerning meat products safety

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Abstract

The purpose of our study has been to evaluate sensorial, chemical and microbiological qualities of meat derivatives from different production units of Dolj County. For four years we have analysed 458 samples of meat products (five assortments: kind of mortadella, frankfurters, (summer) salami, smoked sausages and minced meat for *mititei*). A number of 194 samples (42.35%) were out-of-standards, most of them (94.85%) because of chemical parameters. Most frequently we found the exceeding of the maximum admissible values for collagen/proteins ratio (60.1%) and for lipids (51.1%).

Key words: food safety, meat products, chemical analyses, collagen/proteins ratio

Résumé

L'objectif de notre étude a été d'évaluer les particularités sensorielles, chimiques et microbiologiques des charcuteries préparées dans des entreprises du Département de Dolj. Pendant quatre années nous avons récolté 458 échantillons de charcuteries (cinq assortiments: sorte de mortadelle, saucisses de Frankfurt, salami (d'été), saucissons fumés, viande hachée pour *mititei*). Nous avons trouvé 194 échantillons (42,35%) qui n'ont pas été en rapport de conformité avec les standards, surtout avec les chimiques (94,85%). Le plus souvent nous avons constaté des valeurs supérieures à celles acceptées pour le rapport collagène/protéines (60,1%) et pour les lipides (51,1%).

Mots clé: sécurité alimentaire, charcuteries, examens chimiques, rapport collagène/protéines

Rezumat

Studiul nostru și-a propus evaluarea particularităților senzoriale, chimice și microbiologice ale unor preparate din carne provenite din unități de producție ale județului Dolj. Pe parcursul a 4 ani s-au recoltat 458 de probe de produse din carne (5 sortimente: parizer, crenvurști, salam de vară, cârnați oltenești și pastă de mici). Un număr de 194 de probe (42,35%) au fost necorespunzătoare, cu precădere (94,85%) prin nerespectarea parametrilor chimici. Cele mai frecvente abateri au constat în depășirea valorilor maxim admise pentru raportul substanțe colagene/proteine (60,1%) și pentru substanțe grase (51,1%).

Cuvinte cheie: siguranța alimentelor, preparate din carne, examinări chimice, raport colagen/proteine

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