TECHNOLOGIC AND ECONOMIC ASPECTS REGARDING FOOD ADDITIVES IN MEAT INDUSTRY

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SUMMARY

Underlining the importance of “food additives “ is a problem of the present due to the fact that all the recipes contain preservatives, antioxidants, coloring agents, etc. For each food additive is established, by the legislation, the admitted dose for the product or food where it is added.

The usage of food additives have as result the decreasing of production costs and of the end product, the increasing of self life and the improvement of the end product quality.

The present research was focused on the influence of the proteic additives, by vegetal origin (concentrated proteins from soy bean, functional and genetic non-modified Prostar FM and Rolpro TN) on the quality and raw material specific consumption for semi-smoked products in many technological processes.

The experiment results have been qualitative (organoleptic) and economic analyzed. The organoleptic testing of the samples was focused on the shape, color, smell, taste, consistency, etc. The economic analysis was consisting in the expenditure, incoming and profit calculation.

For the technologic elaboration of the fabrication recipe for meat products, have to be taken into account that some organoleptic features of the end products are influenced by the proportion of proteic additives used which makes very important to keep the proportions of the recipe.

Very good results are obtained if concentrated soy bean proteins and the mix of food additives are used, assuring a high production and a reduced price for the end product, with positive influence on the producers and consumers.

BIBLIOGRAPHY