



## **PRODUCTION AND QUALITATIVE EVALUATION OF PORK SAUSAGES WITH FENNEL AND COGNAC**

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### **Abstract:**

The production of sausages in the old days was a way of preserving meat, but nowadays, the technological process of obtaining meat products has been gradually reshaped with the addition of ingredients other than salt. Improvements have been recorded in almost all aspects of sausage production, such as product shape, animal species used, casings, ingredients, equipment and machinery, etc. Regions with different seasons used different techniques to preserve meat. In cold seasons, fresh sausages could be stored for a short time without requiring refrigeration. The smoking operation aimed to preserve the sausage during the warm seasons. Dried sausages, which do not require refrigeration, have been and are produced in warmer regions. Sausages, like other sausages, provide the human body with proteins of good biological value, vitamins, minerals, lipids and energy.

The work aimed to highlight the main operations in the technological flow of obtaining pork sausages with fennel and cognac as follows: reception of raw and auxiliary material, mincing, mixing and adding spices and cognac, filling the composition into natural casings, maturation and storage. In the second part of the paper, the following quality indicators were evaluated from a physicochemical point of view: Collagen – 1.44%, Hydroxyproline – 0.18%, Protein – 13.68%, Fat – 28.16% and Easily hydrolyzable nitrogen – 32.16%. The results obtained were compared with the limits provided in the regulations and orders in force, as well as with other results from the specialized literature. The two sausage samples analyzed recorded values of quality indicators within the legal limits provided by the legislation in the field.

**Keywords:** sausages, cognac, fennel, technological process, physicochemical indicators