



Study of sausage manufacturing technology, evaluation of their qualitative indicators

**Gabriel Hegheduș Mîndru¹, Cristian Gottvald¹, Teodor Ioan Trașcă², Alexandru
Rinovetz¹, Mihaela Cazacu¹, Corina Dana Mișcă¹, Ramona Cristina Hegheduș Mîndru^{1*}**

*¹Faculty of Food Engineering, University of Life Sciences „King Mihai I” from Timisoara, Calea
Aradului 119, 300645, Romania*

*²University of Agronomic Sciences and Veterinary Medicine in Bucharest, 59 Mărăști Boulevard,
District 1, 011464, Romania*

Abstract:

Traditional pork sausages are a highly appreciated dish in Romanian cuisine, often being associated with festive meals, winter holidays as well as rural traditions. Pork sausages are an important source of protein, essential for building and repairing tissues, as well as for the production of enzymes and hormones, they contain B vitamins, due to their fat content, they can be a quick source of energy, which is very useful in situations of intense physical exertion. They are prepared from pork, bacon and spices. In this work we have made two assortments of homemade pork sausages. The technological process of obtaining traditional pork sausages follows the technology used for many years. The pork products obtained were physicochemically analyzed in terms of the salt (%), water (%), collagen (%), proteins (%), lipids (%), hydroxyproline (g/100g), slightly hydrolyzable nitrogen (mg NH₃/100g), total ash (%) and their energy value. All the results obtained from the physicochemical analyzes carried out for the two samples of homemade meat sausages were compared with the values given in the literature, European legislation and Romanian standards regarding meat products. The quality indicators obtained did not exceed the limits provided by the rules and legislation in force.

Keywords: sausages, pork meat, traditional technology, physicochemical quality indicators