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Studies on obtaining traditional pork salami and its physicochemical evaluation

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Abstract:

The production of traditional pork salami involves a complex interaction of technological processes that influence its quality and safety. Understanding these processes is essential for optimizing the final product's sensory attributes, nutritional value, and shelf life. This research aims to evaluate different methods used in the preparation of pork salami. Through comprehensive physicochemical analyses, salt (%), water (%), collagen (%), proteins (%), lipids (%), slightly hydrolyzable nitrogen (mg NH₃/100g), total ash (%) and energy value Kcal/100g, is evaluated how these factors contribute to the overall quality and consumer acceptance of traditional pork salami. The analysis of the results will allow the identification of the most efficient processing techniques, thus contributing to the improvement of quality and food safety standards in the meat industry. This approach will also facilitate the development of recommendations for manufacturers so that they can adapt their manufacturing processes according to consumer preferences and market requirements.

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