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OCJENJIVANJE SENZORNIH KARAKTERISTIKA I ZDRAVSTVENE BEZBJEDNOSTI PROIZVODA OD MESA KOKOŠAKA

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Sažetak: Meso kokošaka je više decenija u upotrebi kao osnovna sirovina i zamjena dijela mesa goveda i svinja u izradi barenih kobsica. Međutim, izrada dimljenih i sušenih proizvoda od mesa kokošaka u komadu nije prisutna u većini država u svijetu. Poslednjih godina raste interes industrije za izradu ovih proizvoda. Tokom razvoja novih proizvoda od mesa kokošaka, veoma je korisno koristiti postojeće ili tradicionalne postupke za izradu proizvoda od mesa goveda i svinja. Prenos znanja i iskustva stečenih tokom tradicionalnih postupaka proizvodnje u industijskim uslovima daje brojne mogućnosti za izradu bezbjednih proizvoda standardizovanih karakteristika. Cilj ovog rada je da se ispitaju senzorna svojstva sušenih i barenih proizvoda od mesa kokošaka tokom čije proizvodnje je korišteno osam različitih tretmana. Senzorno ocjenjivanje je provedeno u laboratoriji za senzorno ocjenjivanje od strane 6 obučenih ocjenjivača (profesora i asistenata fakulteta). Tokom ocjenjivanja korišten je test deskriptivne analize sa skalom od 5 vrijednosti. Tokom statističke obrade rezultata senzorne analize korišten je neparametarski Kruskal-Wallis test/two-tailed test. Statistička značajnost razlika između parova ispitana je pomoću Dunn's procedure. Testiranje je provedeno u Excelu pomoću statističkog programa XLSTAT (XLSTAT Version 2014, 5.03). Među barenim proizvodima najveću ocjenu ocjenjivači su dali uzorcima proizvoda iz grupe EG I (95,3%). Od sušenih proizvoda, uzorci iz grupe EG VIII dobili su najveću vrijednost procenat od maksimalno mogućeg kvaliteta (88,8%). Rezultati do kojih se došlo tokom provedenih istraživanja, pokazali su da proizvodi od mesa kokošaka izrađeni u industrijskim uslovima prema tradicionalnim tehnologijama imaju visok senzorni kvalitet, što ukazuje da će biti dobro prihvaćeni od strane potrošača.

Ključne riječi: meso kokošaka, tradicionalni proizvodi, industrijska proizvodnja, senzorna ocjena

EVALUATION OF SENSORY CHARACTERISTICS AND HEALTH SAFETY OF CHICKEN MEAT PRODUCTS

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Abstract: Chicken meat has been used for decades as a basic raw material and as a substitute for part of beef and pork in the production of boiled sausages. However, the production of smoked and dried chicken meat products is not present in most countries in the world. In recent years, the industry's interest in making these products has been growing. During the development of new chicken meat products, it is very useful to use existing or traditional procedures for the production of beef and pork products. The transfer of knowledge and experience gained during traditional procedures to production in industrial conditions provides numerous opportunities for safe production products with standardized characteristics. The aim of this work is to examine the sensory properties of dried and boiled chicken meat products during the production of which eight different treatments were used. Sensory evaluation was performed in the sensory evaluation laboratory by 6 trained evaluators (professors and faculty assistants). During the assessment, a descriptive analysis test with a scale of 5 values was used. The non-parametric Kruskal-Wallis test/two-tailed test was used during the statistical processing of the sensory analysis results. Statistical significance of differences between pairs was tested using Dunn's procedure. Testing was performed in Excel using the statistical program XLSTAT (XLSTAT Version 2014, 5.03). Among the boiled products, the evaluators gave the highest rating to product samples from group EG I (95.3%). Of the dried products, samples from group EG VIII obtained the highest percentage of maximum possible quality (88.8%). The obtained results showed that chicken meat products made in industrial conditions according to traditional technologies have a high sensory quality, which indicates that they will be well accepted by consumers.

Key words: chicken meat, traditional products, industrial production, sensory evaluation