SOME REMARKS ON PHENOL PENETRATION IN RAW SAUSSAGES IN THE SMOKING STAGE Anghelescu Constantina . Tanasescu Gheorghe Constantinescu Carmen , Zafiu Constanța

The smoking process has two aims, namelly: to obtain a longer storage period and to enhance the tastiness of the product owing to the components of the smoke accumulated and diffused du ring the process.

The part played by the smoke as a preservative and aromatizer results from its antiseptic , antioxidant and aromatizing action. Tilgner (3) Kurko (1), Dolezal, Crilova (2), Petrousek / Ziemba are assigning this action to the phenols , aldehydes , k^{e^-} tones and acids from the smoke. It specially results that the main role of the smoke's components is assigned to the phenols:

Some remarks

One concern in our research work arising interest , web the study of the penetration of the phenols from the smoke into the paste of the raw saussage.

Research work was based on the principle of an appro priate accumulation of phenols, the basic components of the smo king agent - the smoke - depending on the different types of instance llations. By appropriate accumulation, we mean a quantitative presence in the product of the phenols who are leading, along a traditionnal application, to the formation and completion of the of factory and sensorial qualities of the meat products.

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Materials and methods

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Work was done on raw saussage filled in artificial ca-^{bings} (Cutizin), 7,5 cm in diameter, on two types of installa -^{biogs}:

- A/ direct fire chamber (smoke obtained from wood + hardwood sawdust);
- B/ tunnel type experimental smoking installation with automatic control of the parameters (smoke obtained from hardwood sawdust in smoke generators).

For both installations smoking was realised in a conti-

The phenol penetration in the product was followed by Wantitative determination on layers and on average samples of the Wo layers:

a/ external layer 15 mm thick

b/ internal layer

The phenols dosing method is based on their distillation With steam and on colourimetric determination with paranitro -Willine (4).

The amount of phenols determined at the end of the smoting phase (average sample) for products obtained in A and B instalistions was 60 - 80 mg/kg dry matter.

The smoking period in installation A was 228 hours and $\frac{1}{8}$ 72 hours.

Results and discussions

Data obtained by quantitative determination of the phe-

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nols on layers and average samples during smoking in both A and β installations are shown in table 1, and diagram 1-2.

In layer a the accumulated quantitie are important enough and are different, depending on the installation.

In layer b the diffused phenol quantities are small.

Phenols accumulated in the first 36 hours are in greater quantity especially in the B installation.

The smoking phase was considered as finished in accordant

The amount of phenols in average samples at the end of the phase was 60 - 80 mg/kg dry matter.

Weight losses respectively water losses in layer a were sensibly the same in both installations.

Data obtained with both installations show that phenol penetration is achieved in two stages. In the first one there is an intensive accumulation at the surface and just under the casing; in the second the diffusion takes place in the midle of the product.

The amount of phenols accumulated in layer <u>a</u> is 5 timesbigger in installation B than in A, though in the average samples in both installations the values are sensibly near.

The evolution of phenol penetration in the phase subsequent to smoking showed on one hand a tendency to equalize the concentration of phenols in the two layers and on the other hand a more intensive loss of phenols in the layer <u>a</u> of the products smoked in installation B.

It is likely that part of the highly volatile substances from the product surface are lost shortly after the end of

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"the smoking stage.

To draw a conclusion the smoking process can be ha-^{thened}, as it has been proved by a quantitative phenol accumulation a short time.

By reducing the accumulation time for an adequate Mutity of phenols and by controlling all the technological pa-^{thetres} involved, conditions for a rational use of room and instalations are obtained.

the amount of acting of phenols necessary for the completion of the olfactory The amount of accumullated phenols represent the re-^M sensorial qualities who become definitive within the ripening-Ming process.

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- 3. D.L.Tilgner e.a.
- 4. C.Anghelescu e. a.
- 5. D.C.Nenitescu
- 6. V.I.Kurko T.A.Schmidt

During the Smoking Stage % Time of Phenols, mg/kg dry matter Samples humidity Nr sample A and B ext.layer internal average ext.layer taking after/h/ sample 15 mm. install. layer 15 mm. 1 16-19 54.5 36 1,2-1,4 21-23,5 2 1,8-2,2 52.0 84 25-39 100 Install. 44-45 45-46 50.8 132 A 2,4-2,6 48-52 4 52-54 49.0 180 2,4-2,7 64-72 5 228 3,1-4,3 60-64 48.6 70-73 6 51.5 24 1,8-2,0 61-63 95-99 7 Install. 64-67 49.2 48 100-103 2,4-3,5 8 B 3,5-41 47.6 73-83 72 145-148

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The Amount of Phenols - Reffered to Dry Matter -



