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8 - 10 SENSORY QUALIFICATION OF MEAT PRODUCTS

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Introduction

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The uniform quality of meat products can only be achieved by a quality control system including all fields of the production. An organoleptic quality control system has been elaborated for canned hams.

Development of method

Steps of development of the sensory quality control system are shown in Figure On the basis of learning the customers' demand, the "function-expectations", the festures defining the functions and their extent can be drafted. In Figure 2 primary and secondary functions are shown, the subfunctions are not included for the purpose of easy surveying.

the purpose of easy surveying. Individual functions and features have different weight in the development of the quality. First of all the functions important from respect of salability tion be performed. Determination of the weight-factors is based on experts' estimation. Within the primary functions, the function "produces palatability" that can be provided with more difficulty has greater weight-factor than that "supplies nut rients".

The function "produces palatability" is carried by the sensory characteristic[#]. From these, the most important for the customers are the uncommon, easily percep

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Joine 1	: STEPS OF DEVELOPM	ENT OF			FIGURE	2. MAIN AND SECONDARY FUNCTIONS
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Literature

plotting mean values of the samples were used to the examination of canned ham "^{Forting} mean values of the samples were used to the examination of control takes the standard deviation "within es-tablishment" was used. Registration on control cards was applied not only for the "total" "total" sensory scores but for all examined sensory characteristics as well. The system developed has successfull application in our laboratories for quality control. By consistent defect-analysis the required uniform quality can be achieved

Purpose. Table 2 shows the averages of the sensory scores by establishments. The results or the tests of significance are included, too. Registration of control-cards reveals more profound relationships on the forma-Registration on control-cards reveals more profound relationships on the forma-ion of quality. By this method the uniformity of the quality of meat products wade by different establishments can be controlled. In this study cards with

The defects found during the sensory test are shown in Figure 3 in the order of occurence. Beside them the critical points of the manufacturing process are shown supervising the appropriate step, the desired quality improvement can be easily obtained. If this analysis is neglected, the producers may turn their efforts to purpose.

Weighing. On the basis of the results the quality is registered on control-cards and the . defect-analysis is carried out by means of modified Pareto diagram.

For the purpose of sensory qualification, descriptive analysis was used with a questionnaire method. The description follows the logical sequence of the sensory weights. The evaluation is carried out in a 20-point scoring system worked out by

aystem.

Paralelly with the function-analysis of the product a step-by-step analysis of the technological process /about 40 operations/ was elaborated as well. In the next step the functions of the technological operations were connected with the product-functions. So, the influence of each technological step could be determined on quality defects. determined on quality defects. A sampling procedure was developed for the technical execution of the qualifying

Guilford-calculation. Table 1 contains the weight-factors of the quality characte-

The sensory features were also weighed on the basis of experts' estimation by

tible ones varying frequently. In the case of canned ham it is in relation with the features sensible by eyes /external appearence and appearence of the cutting surface/. Sensations connected to smelling and tasting have less significance since this product is not spiced furthermore the raw material is relatively standard: leg of the pork.



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