

EFFECTS OF *Debaryomyces hansenii* And *Candida zeylanoides* ON TEXTURAL AND SENSORY PROPERTIES OF TRADITIONAL TURKISH SUCUK

I. Ozturk¹ and O. Sagdic²

¹Erciyes University, Engineering Faculty, Department of Food Engineering, TR-38039 Kayseri, Turkey

²Yildiz Technical University, Chemistry and Metallurgical Faculty, Food Engineering Department, TR-34210, Istanbul-Turkey

Abstract

In the study, eight different sucuk samples were produced with the *Debaryomyces hansenii* and *Candida zeylanoides* as single and combined cultures and/or LAB including *Lactobacillus sakei*, *Lb. curvatus* and *Lb. plantarum*. Additionally, one sample of the 8 samples was spontaneously fermented and the others were ripened at 18-24°C for 12 days. The 6th and 12th days of the ripening period, textural and sensory properties of the sucuk samples were determined. At the end of the ripening period, texture profile analysis (TPA) were carried out to determine the textural properties of the sucuk samples and their hardness, adhesiveness, gumminess and chewiness properties were found to be variable among the samples. In the case of sensorial evaluation, yeast fermented samples received higher scores than other samples. It was determined that the use of yeasts as culture in addition to LAB for ripening of sucuk could make significant contribution to the textural and sensory parameters of Turkish sucuk. Yeast culture enhanced textural and sensory properties of the sucuks. Additionally, sucuk samples containing yeast cultures were found to be more acceptable organoleptically.

Keywords: Fermented sucuk, *C. zeylanoides*, *D. hansenii*, texture, sensory properties