

# THE SOME CHEMICAL QUALITY PROPERTIES Of SIRT, ŞEKERPARE, BOHÇA AND KUŞGÖMÜ PASTIRMA TYPES, A TURKISH DRY MEAT PRODUCT

Neslihan ÇAKICI<sup>1</sup> and Muhammet İrfan AKSU<sup>1\*</sup>

Food Engineering Department, Faculty of Agriculture, Atatürk University, Erzurum, Turkey

**Abstract-** In this study, moisture, pH, ash, fat, residual nitrite and fatty acid composition of sirt, şekerpare, kuşgömü and bohça pastırma types were determined to the 62 pastırma samples (16 sirt, 16 kuşgömü, 16 şekerpare and 14 bohça), collected from markets of Erzurum, İstanbul, Bursa and Kayseri.

The significant differences were determined among the pastırma types in moisture ( $p<0.01$ ), ash ( $p<0.01$ ), salt ( $p<0.01$ ), total fat ( $p<0.01$ ), residual nitrite ( $p<0.05$ ) and stearic acid amounts ( $p<0.05$ ). For average pH and fatty acid composition (except for stearic acid) no differences were observed among pastırma types ( $p>0.05$ ).

In average, the highest moisture amount was found in the şekerpare ( $48.23\pm 4.09\%$ ) and sirt ( $47.56\pm 5.29\%$ ) pastırma type; ash was in the bohça ( $9.23\pm 1.38\%$ ), kuşgömü ( $8.58\pm 1.56\%$ ) and şekerpare ( $8.58\pm 1.56\%$ ) pastırma type; salt was in the bohça ( $8.49\pm 1.57\%$ ), kuşgömü ( $8.07\pm 1.63\%$ ) and şekerpare ( $7.92\pm 1.80\%$ ) pastırma type; total fat was in the sirt ( $8.80\pm 5.58\%$ ) and kuşgömü ( $8.69\pm 5.56\%$ ) pastırma types, and residual nitrite ( $16.15\pm 15.73$  ppm) was in the kuşgömü pastırma type.

**Keywords:** Pastırma Types, Sirt Pastırma, Kuşgömü Pastırma, Şekerpare Pastırma, Bohça Pastırma, Dried-cured Meat, Fatty Acid Composition, Residual Nitrite