Monitoring physicochemical parameters in probiotic salami

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Salami processing is divided into two phases: fermentation with acidification and colour formation; drying. As a result: stability due to the low pH; water reduction activity; sensory characteristics to the product (aroma, colour, texture). Pork (leg, bacon), spices and curing salt (Fego®) were used for the processing (Fego®). After mixing the meat with the ingredients, the starter culture was added (Enterococcus faecium). Afterwards, the mass was homogenised and put into artificial casings. The sausages were matured by using a chamber and up to the end of the maturation (28 days) we collected samples to monitor the parameters: pH; water activity (Aw); diameter; weight. We found pH 5.70 and Aw 0.97 in average values for raw material. In the days 7, 14, 21, 28, the average values found were, respectively: for pH: 5.1; 5.0; 5.0; 5.2; for Aw: 0.95; 0.94; 0.92; 0.89. The diameter presented average values of 14.0 cm in the beginning and of 11.0 cm in the end; the product showed 45% for weight reduction. By the results herein, there was no negative interference by using probiotic microorganism for the parameters assessed. In this wise, such parameters affect the final product stability and quality, thus making probiotic salami processing possible.