CHEMICAL QUALITY OF SMOKED GOAT CHORIZO PREPARED WITH “VARIETY MEAT”


By-products generated from goat slaughter such as blood and viscera have potential for use in food formulation; however, they are frequently and improperly disposed into the environment, generating public health problems. Thus, the objective of this study was to develop and evaluate the chemical quality of a meat product (smoked chorizo) using by-products from goat slaughter. The formulation consisted of 50% of blood, 10% of viscera (heart and kidney), 20% of goat meat trimmings, 8% of pork fat, and 12% of pork skin, seasonings and spices. Analyses of chemical composition, amino acids, minerals and fatty acids profiles were conducted. The results showed high protein content (19.80 g/100g) and low fat content (9.97 g/100g) for chorizo, when compared with conventional sausage. The moisture levels (62.81 g/100g) remained high. Goat chorizo showed levels of essential amino acids above the daily estimates recommended for adults and children aged 1-3 years, especially histidine, lysine, valine and leucine. The amount of iron (26.65 mg/100g) present in chorizo meets the daily needs of adults (13.7 mg/day) with low consumption of the product, which also showed high contents of linoleic acid (14.13%), which is essential for the adequate metabolic functioning, showing that the use of goat blood and viscera in the preparation of smoked chorizo is a viable alternative.