Storage qualities of Korean traditional *Satae-jjim*(seasoned and steamed beef shank) prepared by sous-vide/cook-chill system

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This study is to develop the optimal recipes of traditional meat cuisine(*Satae-jjim*) for the purpose of RTE market, and evaluate the self-life of RTE-type *Satae-jjim* by observing the physical-chemical and microbiological decomposition occurring through temperature abuse. Sous-vide/cook-chill has been used as the convenient cooking method in the world’s famous restaurants, because of securing the loss of nutrient, the superior texture properties, and the microbiological safety through production, storage and distribution.

In this study, The block of beef shank marinated with sauce was packed with cryovac(Sealed Air packaging co.,Ltd), and cooked in the temperature-controlled water bath for 120 minutes. Sous-vide cooked samples were immediately chilled down into 3°C by blast chiller. As the results of pH, aw, VBN, color, TPA, and food hygiene index microbial of the samples during the storage at 4°C and 15°C for 30 days, statistically significant deterioration was not occurred.