DEVELOPING A CURED HAM MADE FROM BIRDS MEAT WITH CHEESE ADDITION


The food industrialization allowed that a diversity of products were elaborated with bigger useful and practical life use, convenience, price, innovation and nutritional quality. This study aimed to develop a nourishing product made of chicken meat and added of mozzarella cheese. The microbiological analysis were correct according to the technical hygienical-sanitary parameters: Coliforms at 45 °C <10^1 UFC/g ± 0.0; Clostridium S. Redutor at 46 °C <10^1 UFC/g ± 0.0; Staphilococcus C. positive <10^1 UFC/g ± 0.0; Salmonella sp/25g Miss and Mesophyles Strict Aerobes and Facultative 5.5 x 10^1 UFC/g ± 0.7. Considering the analytical physical chemical parameters were Humidity (72.00 ± 0.00) %, Protein (14.55 ± 0.07) %, Humidity/ Protein relation (4.95 ± 0.03), Fat (5.35 ± 0.07) %, Mineral residues (4.45 ± 0.00) %, Total carbohydrates (<1.00 ± 0.00) %, Clorets (3.34 ± 0.03) %, Calcium (0.11 ± 0.01) %, Sodium Nitrite (2.00 ± 0.00) ppm and Sodium Nitrate (8.00 ± 2.83) ppm, pH (6.57 ± 0.01). All the analysis were made in duplicate. The attributes sensorially evaluated by 106 not trained tasters were: Appearance (74.50 %), Aroma (81.70 %), Texture (73.30 %), Flavor (82.40 %). In the market research the questioned consumers (ages 20 to 30 years) frequently consume meat of chicken (100 %) and cheese (100 %), being that 94.00 % of them accepted the product, indicating that the cured ham from birds with mozzarella cheese addition product is an alternative for industrialization.