DEVELOPING BOLOGNA WITH WHEY


Milk, when used in cheese production, approximately 85-90% by its volume is removed in the whey, a highly nutritious product. Nevertheless, it is disposed directly on the environment. Therefore, the aim of this research was developed a bologna with whey. We used pork and whey from the University of Santa Maria. The pork were ground and mixed with whey, soy protein, curing salt, flavouring bologna, salt and starch embedded in polyamide casing, cooked at 72°C and, then, cooled to 4°C. With the samples were conducted sensory analysis of acceptability (appearance, color, odor, flavor and texture), using a hedonic scale of five points: dislike and enjoyed very much; purchase intent using a hedonic scale of five points: certainly wouldn't and would buy, and multiple comparison test, using a hedonic scale of five points: much worse and much better than the standard. The tests were applied in the laboratory with 100 judges. The results were evaluated by ANOVA and Tukey with 5% level of significance. In the multiple comparison test no significant difference between the standard bologna and bologna with whey which reported an average 2.3 for appearance, 2.2 for flavor, 2.6 for color, 2.4 for odor and 2.3 for texture. Acceptance testing was not detected significant differences between the samples and the bologna with whey showed 75%, 53%, 62%, 90%, 67% and 85% for appearance, color, odor, flavor, texture and purchase intention, respectively. Bologna made with whey becomes a viable alternative to the use of a product poorly marketed in Brazil.