PREPARATION AND PHYSICAL AND CHEMICAL ANALYSIS, SENSORY AND CHEMICAL CHARACTERISTICS OF MEATBALLS EMANADA BEEF

Paloma C. Q. FERREIRA, Cintia A. MACEDO, Cleudson E. SOUSA, Larissia P. ARAUJO, Pâmella S. O. C. BRITO. University of Pará – UEPA, Campus XV, Street Mato Grosso 137, 68550-295, Redenção, Pará, Brazil

The meat, for being one of the most consumed products in the world, as source of proteins and others very important nutrients to the man’s life and a variety of preparation techniques that it can be undergone has increased the consumer demands as the search for secure and quality food. The meatball processing uses simple techniques and it can be made by a big range of cuts, it causes to be a way out to a preparation of a product with a good organoleptic quality, with low cost and increasing earnings to the meat product company. Seeing the importance in the final nutritional composition of these meat products, this work intends to determine by physicist-chemical analysis the nutritional compounds presents in the meatball of bovine meat. The hundred composition was accomplished according to the analytic rules of Adolfo Lutz Institute and AOAC (Association of Official Analytical Chemists). About the analysis done to cooking and sulfite haven’t presented undesirable alteration, the humidity percentage was 67.46%, proteins 12.6%, lipid 13.78%, ash 3% and chlorides 3.13%, where all of them showed fulfilling when compared to the patterns established by legislation. In the statistics analysis there wasn’t significant difference to a level of 5% among the formulations, however F2 showed the most average about the attributes of flavor, aroma and texture, on the other side, on query aspect, there was difference between the formulations. This way, the meat ball of bovine meat becomes obtainable to consumption, to allow for its nutritional quality.