EVALUATION OF POTASSIUM CHLORIDE AS A SUBSTITUTE FOR SODIUM CHLORIDE IN SAUSAGE

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Due to the increased incidence of cardiovascular diseases in today, the concern of consumers by healthier food is increasingly present in your meals. As a result, the industry seeks product development with low sodium. To contribute to this study, the purpose of this study was to evaluate the physicochemical and sensory characteristics of sausage with the replacement of sodium chloride by potassium chloride. The methodology employed in Experimental Design, which were evaluated two factors: sodium chloride and potassium chloride, with eight combinations and three repetitions of the center point. In response, were evaluated moisture, cooking loss and sensory analysis. It was noted that only the variable KCl was significant in relation to initial moisture content of sausages. As the cooking loss, it was not possible to mount the predictive model, because no terms were significant in the estimation of regression coefficients. The variables studied (NaCl and KCl) affected the sensory analysis of sausage, however did not affect negatively the acceptance of the same, with the highest score for the sausage with 75% of NaCl and 25% of KCl. To obtaining a sausage that meets legislation, it must have concentrations of sodium chloride less than 32.3%. Potassium chloride is a substitute for sodium chloride with good efficiency, since the samples containing high concentrations of this component have acceptable sensorial characteristics.