STUDY OF THE STABILITY OF MEAT LOAVES WITH ADDITION OF SWINE LIVER

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Nutritional deficiency of iron is due to the low intake of foods rich in iron and the insufficient absorption of the same. One of the options to fill the gap is through the consumption of meat products containing liver. This work aimed to study the stability of meat loaves kept under refrigeration (4.5 ± 1°C) to which was added swine liver in proportions of 9.98% and 13.31% (formulations A and B) in order to supply 15% and 20% of the daily requirement of iron for children aged 2-6 years. The pH, moisture and TBARS value were carried out for this purpose. The pH results ranged from 6.04 to 6.41% and 6.15 to 6.54% while for moisture the variation was from 65.18 to 66.26% and 64.16 to 66.01% for formulations A and B, respectively. The pH and moisture content showed very similar behavior. Referring to the value TBARS (mg MDA/kg of sample), this increased until the 25th day ranging from 0.28 (initial) to 1.42 (25th day) for formulation A and 0.24 (initial) to 1.46 (25th day) for formulation B. From the 30th day the trend was downward (formulation A), reaching 1.27 on the 40th day. In the case of formulation B there was virtually no change (1.47 mg MDA/kg sample on the 40th day). Therefore, in the period of 40 days under refrigerated storage the TBARS values obtained were less than 1.59 mg MDA/kg of sample indicating that the product is recommended for consumption.