ADDITION OF A PROTEIN ISOLATED OF CROAKER (Micropogonias furnieri) AND ANTIOXIDANT OF NATURAL MARCELA (Achyrocline satureioides) EMULSIFIED BUILT IN FISH

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Processed meat products are those in which the original properties of fresh meat were modified by physical treatment, chemical or biological. The isolate protein of fish can be used as a substitute for fat, yielding a product with a similar texture to traditional beef or pork. The objective was to develop and characterize an embedded emulsified meat fish (Micropogonias furnieri) by replacing the fat protein of fish isolate and adding natural antioxidant from marcela (Achyrocline satureioides). Were analyzed for pH, chemical composition of raw materials and finished goods, assessment TPA and sensory evaluation of products containing 7%, 11% protein isolate. Were performed using a factorial experimental design with four, four and a central axial with 12 trials, with four replicates at the central point. The two variables were concentration of fish protein isolate and concentration of natural antioxidant marcela evaluates its influence on the product, as well as the texture of the final product. The results on the chemical composition of raw materials and products conform to the required by Brazilian law. Through this study it was found that the protein isolate exerted a significant influence (p> 0.05) embedded in the texture. There was obtained a product with fat reduced content and higher protein content. The sensory tests were performed by accepting obtaining an acceptable rate of above 70%. Through these analyzes it was concluded that the development of an embedded emulsified meat of the fish is feasible presenting itself as an innovative product.