Physico-Chemical Characteristics of Salami from Rabbit Meat in Place of Beef Meat Replacement

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The aim of this study was to evaluate the physico-chemical properties of rabbit meat salami in place of beef. Five treatments with three repetitions each, varying the percentage of beef by substitution of rabbit meat were used in the formulation of salami (0, 25, 50, 75 and 100% substitution). Were used as ingredients fixed bacon (12%), NaCl (2.3%), dry Hungarian (0.3%), black pepper (0.15%), nutmeg (0.05%), antioxidant (0.3%), ground cloves India (0.05%), sucrose (0.5%) and dry red wine (0.5%). The salami was embedded in artificial gut (pulp 3.5 cm in diameter), smoked (60 °C for 4 hours), fermented (25 days at 20 ± 2 °C and RH 90%). We analyzed the percentage of protein, fat, acidity, pH, moisture and ash (AOAC, 2003). The results were submitted to ANOVA and means were compared by Tukey test at 5% probability. There was increased (P <0.05) in percentage of acidity in lactic acid with the addition of rabbit meat in the formulation of salami (from 0.89 to 2.09 g/100g). The protein percentage of the sausages decreased (P <0.05) with the substitution of beef for rabbit meat (from 28.45 to 22.08%). We observed a significant increase in the percentage of lipids with the inclusion of rabbit meat in the formulation of salami (from 3.18 to 10.05%). It can be concluded that the rabbit meat can be used as raw material for the processing of the sausage, but with modification of the physicochemical characteristics, especially with decrease of the protein.