SENSORY CHARACTERISTICS OF PROCESSED PORK SMOKED WITH NATURAL SMOKE AND LIQUID SMOKE.

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Extending the food’s shelf life is achieved by applying conservation methods that work preserving its integrity and keeping your nutritional and sensory qualities. The smoking is an old method that has its preservative action attributed to the temperature used in the process, reducing the water activity of the product and smoke components deposited on it. This work aimed to differentiate the sensory characteristics, physics-chemicals and microbiological characteristics of pork loin smoked using natural smoke and liquid smoke. The final product was analyzed microbiologically according to current legislation, be in compliance with the required parameters. It was conducted a market study on smoked products to assess the knowledge of consumers in relation to them. In addition, sensory analysis was performed for acceptance, preference and purchase intent, where the product obtained by natural smoke obtained is better sensory acceptance. It was also carried out physical and chemical analysis of moisture, protein, lipid and ash. The pork loin smoked with natural smoke obtained a yield of 72.31% for moisture, ash, protein, carbohydrates and lipids, 63.27, 2.98, 27.96, 0.22, and 5.98% respectively. It smoked pork loin flavored with smoke (liquid smoke) obtained a higher yield (87.02%), with moisture content, ash, proteins, carbohydrates and lipids, 65.27, 2.57, 26.10, 0, 88 and 4.58% respectively. It was concluded that the product obtained by curing with the finest natural qualities, but it was lower yield compared to the natural product obtained by smoking.