

ASPECTS CONCERNING THE INFLUENCE OF ADDITIVES ON THE QUALITY OF RAW SALAMI

MONICA ROMAN

*Direcția Sanitar -Veterinara și pentru Siguranța Alimentelor
Brașov , Romania*

Abstract: At the obtaining of dried salami type BACIU by S.C. LEFRUMARIN two food additives: glucono- δ -lactone (GDL) and sodium nitrite are used. Five concentrations of sodium nitrite are tested and the physical and microbiological characteristics are determined. The addition of GDL has a major contribution at the decrease of pH and of residual nitrite content. The number of microorganisms decreases also, most probably due the pH drop and of some technological steps (smoking).

Keyword: GDL, residual nitrite

Corresponding author Monica Roman, Direcția Sanitar -Veterinara și pentru Siguranța Alimentelor Brașov , Romania, e-mail : romanmona60@yahoo.com

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