The calibre effect on two traditional dry-fermented sausages from Alentejo, Portugal, made from the same dough

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INTRODUCTION

Traditional food products are an important part of European gastronomy and it has been long empirically known that traditional fermented foods are vital to a good digestive health. However, and also due to health concerns, an extensive evaluation of food quality and safety parameters is crucial.

AIMS

The aim of this study was to evaluate the effects of calibre, genotype and salt concentration on the microbiological, physicochemical and textural parameters, as well as on sensory acceptability, of “catalão” and “salsichão”.

RESULTS

Microbiological analyses

- The number of yeasts was higher in 3% sausages (p<0.05).
- Different numbers of lactic acid bacteria (LAB) and coagulase negative staphylococci (CNS) were observed between the two calibres (p<0.05).
- No significant differences were observed between the two genotypes.
- No contamination with Salmonella spp., Campylobacter spp. and Listeria monocytogenes, nor Enterobacteriaceae or E. coli in particular, was detected in the analysed products.

CONCLUSIONS

- Food safety is generally not affected by the reduction of salt content.
- Consumers tend to prefer large calibre sausages manufactured with hybrid pork meat.
- Overall, the calibre effect was the most distinctive one, followed by the effect of genotype.

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