B-69: Preparation of semi dry sausages

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This study was carried out to check the pH reduction of semi-dry fermented sausages during storage and to evaluate the acceptability of the product.

Semi-dry fermented sausages were prepared using normal salami mixture (Treatment A), normal salami mixture + glucono-delta-lactone (GDL) (Treatment B) and normal salami mixture + glucono-delta-lactone + *Lactobacillus plantarum* culture (Treatment C). All the treatments were kept at 20° and 95% relative humidity for 36 h for fermentation followed by smoking at 40°C, 45°C, 50°C for 5 mins. Then all the samples were stored at a temperature of 10°C and relative humidity 80% for drying. The pH, water content, shrinkage and cooking loss were evaluated during the storage period and a sensory evaluation test was conducted on the 14th day of storage.

pH decreased in all the samples during storage upto the 14th day and this reduction was greater in sample C (reduction from 5.88 to 4.84). After the 14th day there was an increase of the pH values in all the samples.

The water content of the salami samples of treatment A,B and C were 68.88%, 67.61% and 67.03% respectively on the 12th day of storage and thereafter it increased. Shrinkage after fermentation was high in Treatment C (1.09%) than B (1.0%) and A (1.06%). Shrinkage after smoking was also higher in Treatment C (8.1%) than in B (7.7%) and A (7.6%).

The results of the sensory evaluation test showed that the salami treated with *Lactobacillus plantarum* (Treatment C) was highly acceptable.