

Volatile Composition of Sucus: A Traditional Dry-Fermented Sausage Affected by Meat and Fat Types

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Abstract : The profiles of volatile compounds of differently formulated sausages including CH (camel meat-hump), CB (camel meat-beef fat), BH (beef-hump) and BB (beef-beef fat) were analyzed by gas chromatography/mass spectrometry (GC-MS) using a solid phase micro-extraction (SPME) in order to investigate the role of meat and fat type in aroma compounds release. A total of 47 compounds identified, were consisted of 3 acids, 1 ester, 3 alcohols, 7 aldehydes, 5 sulphur compounds, and 27 terpenes. The significant differences were observed in the aroma compounds among four batches. The CH sucuk samples containing the highest ($p < 0.05$) fat amount among the others showed higher amounts of volatiles in consequence. The sausages prepared with hump showed higher amounts of aldehydes and lower amounts of terpenes compared to the sausages made with beef fat ($p < 0.05$). It seemed that meat type had an inconsiderable effect on the volatile profile of the sausages.

Keywords : aromatic compounds, camel meat, hump, SPME

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