"Sensory, chemical and microbiological quality attributes of beef salami sold in Assiut city, Egypt".

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Abstract:

The objective of the present study was to evaluate the sensory, chemical parameters (moisture, fat, proteins, Ash, thiobarbituric acid (TBA) and pH) and microbiological characteristics (total bacterial count (TBC), yeast and mould count, detection of Salmonella, Shigella, E. coli 0157:H7 Staph. aureus and Cl. perfringens) of three-types of beef salami (cooked, smoked and dried) sold in Assiut city. The sensory evaluation revealed that the examined samples were of fairly good quality. The mean values of pH and TBA for the examined samples were within the typical range for beef salami in Egyptian Standard. The statistical analysis shows that the dried salami differ significantly from the cooked and smoked (p= 0.0006; p

Keywords:

salami, quality, sensory, chemical, microbiological

Published In:

International Journal of Food Science and Nutrition , 3 , 6 , 28-35