«The Effect of the Modes of Sterilization Used for Pork Preserved in Polymeric Consumer Packaging on the Destruction of Fatty Acids»

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Problem statement

- Preserved meat, including pork, belong to the group of products of mass consumption by all categories of the population, that are a source of essential nutrients and play an important role in the provision of the health of the population. The works aiming at justifying rational modes of heat treatment for preserved food with the purpose of minimizing destructive influences on the main substances of products, including fats still remain in actuality.
• As an object of research, experimental samples of preserved pork "Stewed pork extra class" were taken, consisting of pork veined with a mass fraction of fatty tissue, not more than 30% amounting to 87%, onion, salt, black pepper and bay leaf. Food is preserved from one batch of raw materials, in a high-barrier polymer consumer packaging amounting to 600 cans. When preparing the intermediate sample of the preserved food, the meat portion of the product was crushed, after pre-draining the broth from the can into the beaker, and then both parts were combined, mixed and ground in a mortar to form a homogeneous mass.
Based on the results obtained, it can be concluded that the main factors affecting the degree of destruction of fat in preserved food are: moisture content in raw meat, sterilization temperature and pressure. The presence of oxygen can be attributed to possible and secondary factors of fat oxidation of preserved meat.
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