

Rheological Properties of Fermented and Acidified Meat Products

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For full paper see: J. Muscle Food

Microstructure of Acidified Meat Products

a- Control

b- Encap. Citric

(Note: less than ideal binding)

c- Encap. Lactic

(Note: less than ideal binding)

d- Encap. GDL

(Note: less than ideal binding)

e- Liquid Lactic Acid

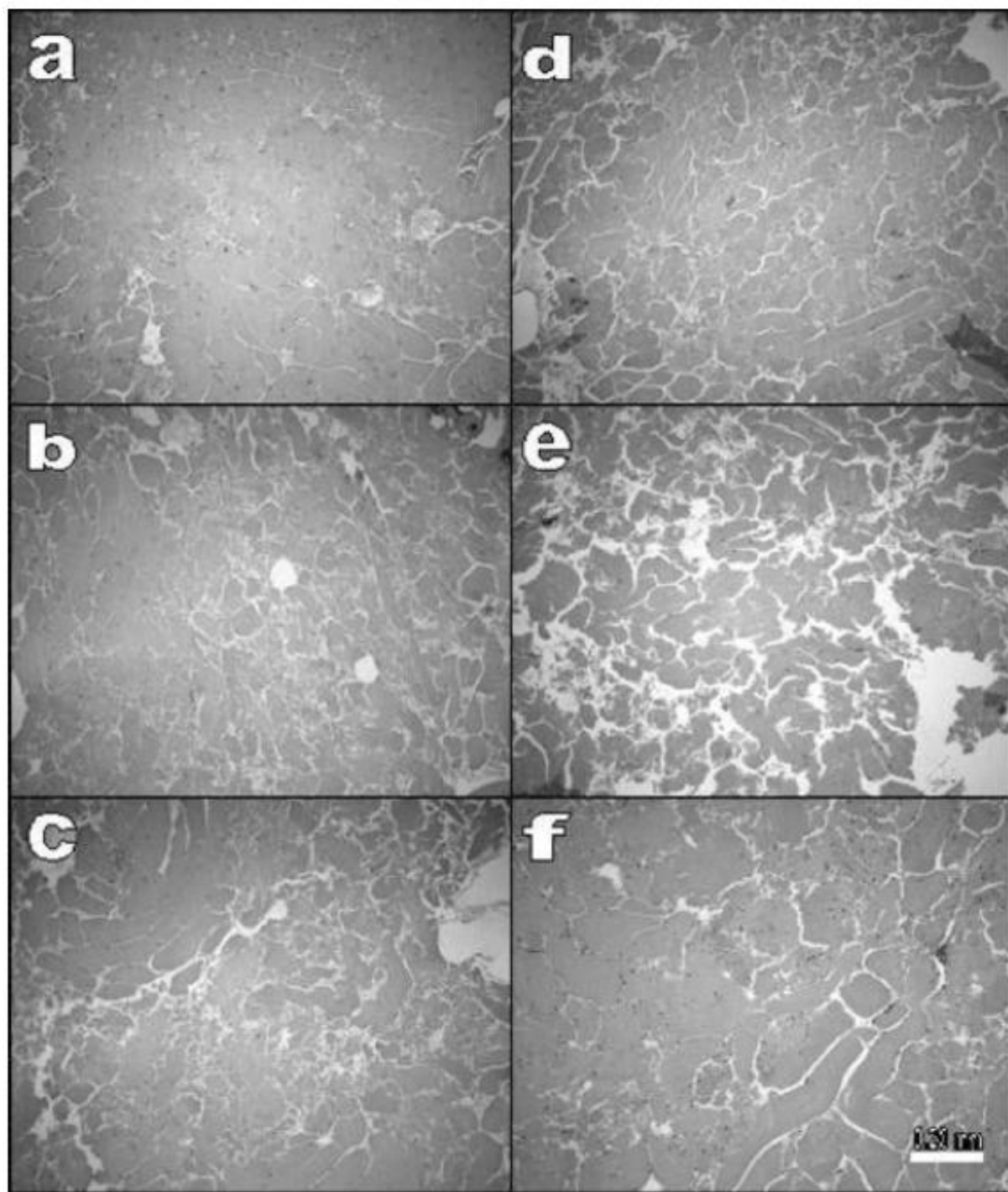
(Note: poor binding due to premature protein denaturation)

f- Lactic Acid Bacteria

(Note: high count of LAB)

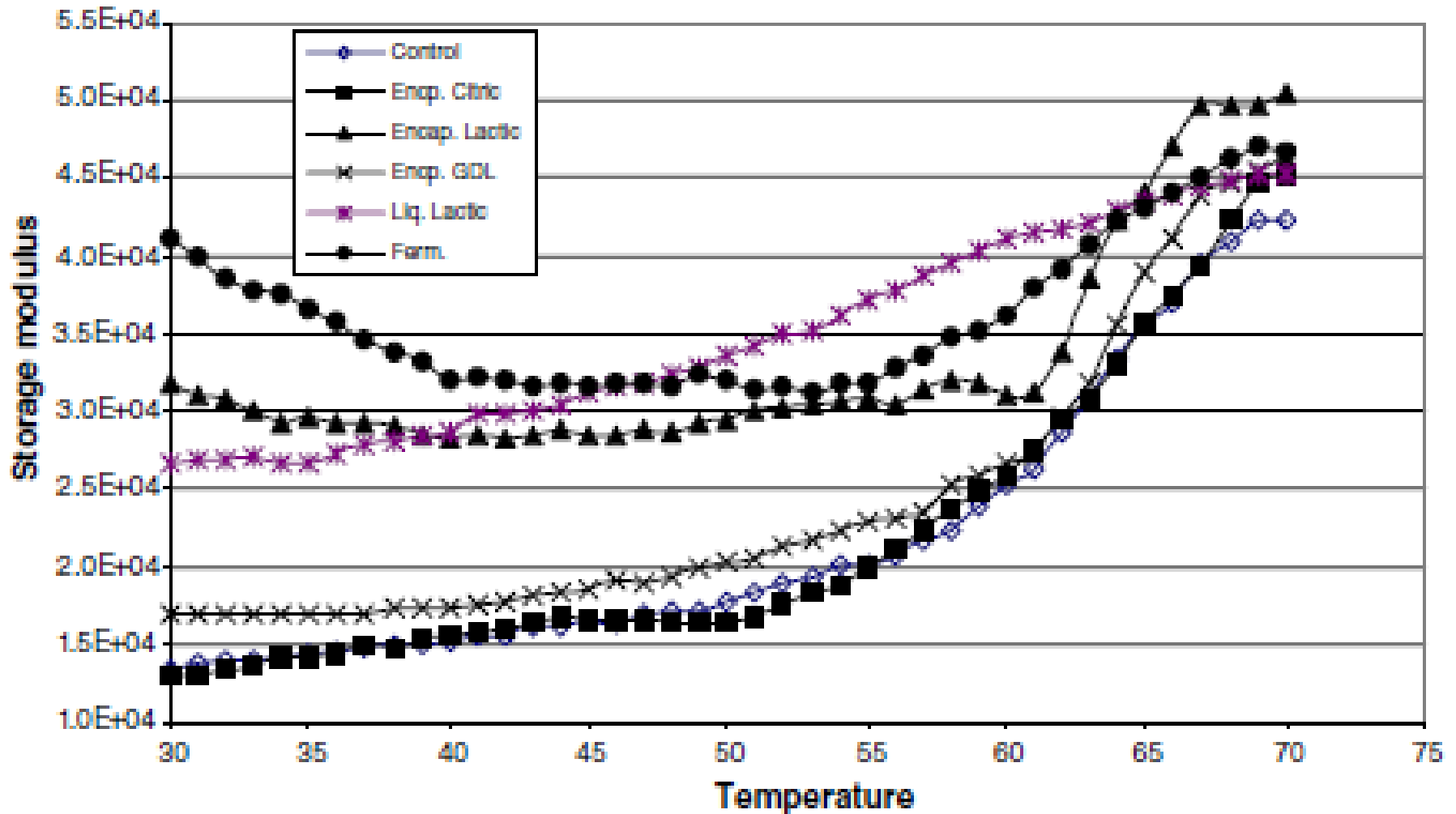
Bar = 0.2 mm

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Effects of Acidification Method Storage

Modulus (heating @ 1.5 C/min)



Cooked Batter – Meat Color

Treatment	Lightness	Redness	Yellowness
Control	50 ^{ab}	15 ^a	12 ^b
Control–no NO ₂	52 ^a	5 ^b	14 ^a
Liq Lactic	51 ^a	14 ^a	13 ^{ab}
Encap Lactic	52 ^a	15 ^a	12 ^b
Encap Citric	51 ^a	15 ^a	12 ^b
Encap GDL	52 ^a	15 ^a	13 ^{ab}
Fermented	49 ^b	16 ^a	12 ^b

Spectra Data of Acidified Meat Products

