

CHARACTERISTICS REGARDING THE QUALITY AND SAFETY OF SEMI-FINISHED MEAT AND BY-PRODUCTS SHREDDED AT THE LOCAL PRODUCER

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In the current market conditions, quality has become a determining element for satisfying consumer requirements. A special place is occupied by the manufacture of products with high organoleptic characteristics and which have a long sales perspective, without changing the quality of the product.

The aim of the research was to appreciate and evaluate the characteristics related to the quality and safety of semi-finished meat and by-products shredded at the local producer and made for public consumption.

Semi-finished meat and shredded by-products served as research material - Cighiri („Homemade Cighiri”), manufactured by two local producers and collected from the consumer network in a refrigerated state. The evaluation of the quality and safety parameters of semi-finished meat and chopped by-products - Cighiri made for public consumption, was carried out by evaluating two batches of „Homemade Cighiri” from two local producers.

The laboratory evaluations were carried out within the Republican Center for Veterinary Diagnostics, in the Laboratory for testing food products of animal origin, in accordance with the normative requirements in force for this category of food products. Therefore, the results of the research from the organoleptic point of view on semi-finished products from minced meat - Cighirii demonstrated qualitative indices of the external appearance, color, taste, smell, consistency, appearance in section, shape, etc., and which fall within the permissible limits of the acts regulations in force for this product category HG 624/2020.

So, it should be noted that the physico-chemical indices evaluated for Cighiri minced meat semi-finished products, presented appreciable and compliant results for both samples taken in the study, in accordance with the normative acts in force for the given products.

The evaluation of the microbiological indices of the semi-finished products from shredded meat taken in the study highlights the presence or absence of pathogenic germs such as: Coliform bacteria, Salmonella, the presence of *L. Monocytogenes* germs, *Esherichia coli*, the number of colonies at 30 °C, etc. Therefore, the results presented in relation to the microbiological indices evaluated in semi-finished meat and chopped by-products - Cighiri demonstrate that in the samples taken in the study no pathogenic microorganisms were detected that would endanger the health of the consumer and the reputation of the economic agent.

Keywords: indices organoleptic, physico-chemical and microbiological, meat semi-finished products and chopped by-products – Cighiri.