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Czech J. Food Sci.

Kameník J.,
Steinhauserová P.,

Salaková A., Pavlík Z., Bořilová G., Steinhauser L., Ruprich J.

Influence of various pork fat types on the ripening and characteristics of dry fermented sausage

Czech J. Food Sci., 31 (2013): 419-431

The influence of three types of pork adipose tissue (neck, back, and leg) on the quality of dry fermented sausages was evaluated. No statistically significant differences between the most abundantly represented methyl esters of fatty acids (FA), such as C16:0, C18:0 and C18:1n-*9*, were found when the individual FA compositions of the pork adipose tissue samples were compared. The content of polyunsaturated FA was the highest in th neck adipose tissue and the lowest in the leg adipose tissue. These differences

were not, however, statistically significan
No differences between the adipose tissue types were found in the sensory, colour, and textural properties, the population of lactic acid bacteria, and the lactic and acetic acids contents in the final products and during the fermentatio process. The assertions were not confirmed that pork neck adipose tissue