

Turkish Journal of Agriculture and Forestry

Turkish Journal

of

Agriculture and Forestry

Effect of Sodium Ascorbate on Some Quality Characteristics of Turkish
Pastırma

Hatice GÜR-YAĞLI, A. Hamdi ERTAŞ

Ankara Üniversitesi, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, Ankara-TÜRKİYE

 [Keywords](#)
 [Authors](#)



agric@tubitak.gov.tr

[Scientific Journals Home Page](#)

Abstract: Different amounts of sodium ascorbate (0, 150, 300 and 450 mg/kg) were used in curing stage of Turkish pastırma production and the effect of sodium ascorbate was investigated on some quality characteristics of pastırma. It was observed that there was no effect of sodium ascorbate on pH and penetrometer value of pastırma. Sodium ascorbate caused to decrease of TBA-value and residual nitrite content ($P<0.01$). The increasing of sodium ascorbate content caused high nitrosopigment conversion ($P<0.01$). In sensorial evaluation, the use of sodium ascorbate increased the acceptability of color ($P<0.05$) but there was no effect on chewing and flavor ($P>0.05$).

Turk. J. Agric. For., **22**, (1998), 515-520.

Full text: [pdf](#)

Other articles published in the same issue: [Turk. J. Agric. For., vol.22, iss.5.](#)