

CURED SAUSAGE ELABORATED WITH SECONDARY CUT OF "BABY BUFFALO" - INCOME AND PHYSICAL-CHEMICAL CHARACTERISTICS

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ABSTRACT

Aiming to add value the meat proceeding from the secondary cut from "baby buffalo" (*Bubalus bubalis*), with about 22 months age and 465 kg weight, was carried through the elaboration of cured sausage. After cleanness for withdrawal of scraps and bones, the income of meat of this cut was of 57.47 %. To the meat (6,935 kg) were added white lard (1 kg) and condiments (nutmeg - 4 g, Jamaica's pepper - 4 g, hungarian dust - 35 g and black pepper - 11 g), being the product inlaid in bovine gut and cured during six hours. After that, the product was packed the vacuum and kept under refrigeration the 4°C, until the accomplishment of the sensorial test. Were realized physical-chemical analysis, in the Laboratory of Chemical Engeneiree of the Federal University of Para – UFPA, in Belem, Para State, Brazil. The humidity, lipids, proteins, leached ashes, carbohydrates and caloric value were 56.42, 9.80, 18.06, 1.60, 8.26, 193.48, respectively, and cholesterol was 77 mg/100g. Therefore, the secondary cut of "baby buffalo" can be used in the elaboration of cured sausage.

Key words: Amazon, nutritive value, cholesterol

INTRODUCTION

The expression "baby buffalo" in the Amazon region is used commercially denominate buffaloes raised in special conditions, without hormones, and slaughtered still young, between 18 and 24 months of age, with 450 the 500 kg of alive weight. Its meat has attractive flavor and contains little saturated calories, fats and cholesterol (1). The primary cuts, considered nobles, as rump, round beef, etc., have detached commercialization, while the secondary, does not obtain good price in the local market. The transformation of these cuts in derivatives as sun meat, hamburger, sausage, etc., constitutes an alternative to add value to this product. The objective of this work was to evaluate the income, as well as the physical-chemical characteristics, of cured sausage elaborated from secondary cuts of "baby buffalo", proceeding from animals fattened in cultivated pasture in the municipality of Bonito, Para, State aiming at to propose alternatives to raise the standard quality of this product, and consequently to rise its economical income.

MATERIAL AND METHODS

The secondary cut proceeding from "baby buffalo" meat of 20 months of age was used. After weighing the animals were carried to the slaughterhouse, where they were slaughtered, boned and separate in primary and secondary cuts. Was used meat of "baby buffalo" proceeding from secondary cut, after the hygiene cleaning and disinfection of the utensils and equipment. Initially the secondary cut was boned. After that, the preparation was initiated with the cleaning of the meat. Later, the cleaned meat was ground to add the ingredients. After the mixture of the meat with the ingredients (white lard - 1 kg, nutmeg - 4 g, Jamaica pepper - 4 g, Hungarian dust - 35 g and

kingdom pepper - 11 g), was carried out its inlaying (Figure 1), in manual inlayer, using sterilized bovine guts. The sausages were cured at cold in domestic smoker, during six hours, in medium temperature of 45°C, which were conditioned in plastic baskets and kept under 4°C refrigeration. Later, they were vacuum packed (Figure 2) and kept in refrigerator (4°C). The physical-chemical analyses of the cured sausage were carried out in the Laboratory Chemical Engineering of Federal University of Para and in Maues Foods, in Belem, Para State (2).



Figure 1. Cured sausagecarried out inlaying.

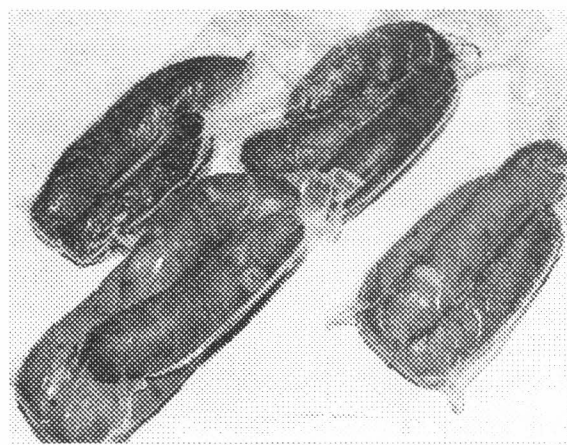


Figure 2. Cured sausage packed in the vacuum.

RESULTS AND DISCUSSION

In Table 1 are the humidity, lipids, proteins, ashes, carbohydrates and caloric value contents of the cured sausage.

Table 1 - Physical-chemical composition and caloric value of the cured sausage.

Component	Cured sausage
Humidity (%)	56.42
Lipid (%)	9.80
Protein (%)	18.06
Ash (%)	1.60
Carbohydrate (%)	14.12
Caloric value (cal)	216.92

The humidity observed in the cured sausage, of 56.42 %, is similar to the one determined by literature (3), that was of 58.11 %, in cured mixed sausage. In meat of primary cuts of "baby buffalo", the humidity varies of 71.11 % 73.44 % (4). The cholesterol text of the cured sausage was of 77 mg/100g superior to determined in the meat "baby buffalo", that was of 60 mg/100g (4), due to fat addition, in the lard form. The secondary cut of "baby buffalo" can be used in the elaboration of cured sausage, derivative that has excellent characteristics physical-chemical and organoleptic. The elaboration cost is relatively low and its production is an alternative of income generation, out the aggregation of value to the meats of secondary cuts. The residue can be used as fertilizer and ingredient of rations of animals, increasing the profit.

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