

Title Effect of modified atmosphere packaging, storage period, and storage temperature on the residual nitrate of sliced-pastirma, dry meat product, produced from fresh meat and frozen/thawed meat

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Abstract

The amount of nitrite in sliced-pastirma made, from fresh or frozen (which was stored at -18°C for 240 days and then thawed at 10°C for 24 h) *M. Longissimus dorsi* muscle was determined. Sliced-pastirma samples were stored in modified atmosphere packages ($50\% \text{N}_2 + 50\% \text{CO}_2$) at 4 and 10°C for 150 days, and the amount of residual nitrite was measured after 0, 30, 60, 90, and 150 days of storage. The residual nitrite of pastirma samples made with frozen/thawed meat was higher than that of the pastirma made from fresh meat at both 0 day and at the end of the storage (150 days). The storage temperature ($p < 0.01$), storage period ($p < 0.01$) and the storage period \times the storage temperature interaction ($p < 0.01$) had significant effects on the amount of the residual nitrite.