

عنوان مقاله:

Applications of Hydrocolloids in Meat Products

محل انتشار:

پنجمین کنفرانس بین المللی علوم صنایع غذایی، کشاورزی ارگانیک و امنیت غذایی (سال: 1399)

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خلاصه مقاله:

The importance of proper nutrition is not hidden from anyone. Meat products are products that make up the bulk of the meat, which is mixed and produced with other ingredients such as water, ice, fat, salt, sugar, and additives such as nitrate and sodium nitrite, sorbate, ascorbic acid (vitamin c). These products are a source of various vitamins, proteins, and minerals that have caused increasing attention to their consumption. Hydrocolloids are high molecular weight, long-chain hydrophilic polymers (proteins or polysaccharides) that are of microbial, plant, and animal origin. They are mostly used as thickeners, gels, emulsifiers, stabilizers, clarifying agents, clotting agents, cloudy and turbid agents. These substances have many nutritional effects such as prebiotic properties, controlling blood sugar, and preventing diabetes, and preventing colon cancer. Hydrocolloids are used for a variety of purposes, including fat replacement, reducing oil absorption, reducing salt content, improving organoleptic properties, using encapsulation as a capsule wall, and inhibiting the production of carcinogenic amines in meat products. Research has shown that the use of hydrocolloids in meat products with the stated goals has good results that have led manufacturers to pay attention to their use.

کلمات کلیدی:

.Meat Products, Hydrocolloids, Fats, Salts, Oils, Encapsulation, Amines

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