

THE APPRECIATION OF QUALITY OF SOME PREPARATIONS FROM FRESH MEAT

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Abstract

In the conditions in which the food industry in our country is in line in all aspects with the requirements of modern food production, it is imperative that all slaughter and processing of meat enterprises (large or medium state-owned or private) to the revise attitude concerning the production.

In this context, the purpose of this paperwork was to analyze the risks at rough-wrought manufacture of minced meat, namely paste for small , minced meat, and quality control of finished products through laboratory tests: organoleptic, physical-chemical and microbiological.

Key words: meet, analyze, STAS