

## EFFECT OF STORAGE CONDITION ON THE PHYSICO-CHEMICAL PROPERTIES OF *GHIUDEM* - DRY CURED SALAMI

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### **Abstract**

*The aim of this research was to study the influence of storage on the physical-chemical properties of Ghiudem dry salami.*

*Physical-chemical and textural properties were evaluated after 2, 15, 30, 45 and 60 days of storage, at 2 to 4 °C, in vacuum packing, or kept unpacked. Vacuum packing is a method of storing food and presenting it for sale. Appropriate types of food are stored in an airless environment, usually in an air-tight pack or bottle to prevent the growth of microorganisms. The vacuum environment removes atmospheric oxygen, protecting the food from spoiling by limiting the growth of [aerobic bacteria](#) or [fungi](#), and preventing the [evaporation](#) of [volatile](#) components. Vacuum packing is commonly used for long-term storage of dry foods.*

*Vacuum packaging, did not significantly modify the values of the analyzed parameters, while in the case of unpacked products humidity decreased and the fat and salt contents increased.*

**Key words:** storage, ghiudem, water, fat, protein, salt, sodium nitrite.