

THE INFLUENCE OF ASCORBATE ON THE PHYSICAL-CHEMICAL PARAMETERS DURING THE “Pork –liver PATE” STORAGE

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Abstract

The aim of the present work was to study the evolution of different physical-chemical parameters like: I iodine number, nitrite level, pH, moisture, and TBA test in pork liver 'pate', with and without sodium ascorbate addition, during the storage..

The samples were stored exposed to light. The sodium ascorbate has a protective effect on the oxidation mechanism (measured by TBA test). In both types of pate (with or without ascorbate) exposed to light, fading takes place and the most important variations in colour parameters are produced during the first 24 h of exposure to light.

Key words: *pok –liver Pate, iodine number, pH, nitrite level, moisture, colour, TBA test.*