Abstract

The aim of this study was to investigate the homogeneity of the traditional dry sausages manufactured in small scale facilities from the Massif Central region in France by taking into account the diversity of the production in this area. The homogeneity was estimated by analysis of the physicochemical parameters of 6 types of traditional dry sausages chosen as representatives of the production diversity. The homogeneity was evaluated (i) within the product, (ii) in the production batch and (iii) over 2 different seasons for each type of dry sausage. When heterogeneity was detected, sensory analysis was performed in order to check if the physicochemical differences found were perceived by a sensory panel. The physicochemical results showed that there was no significant heterogeneity within the product nor there was in the production batch. Over the 2 seasons studied, 3 out of the 6 dry sausages were heterogeneous in composition and this feature was perceived by the sensory panel. The possible causes of this heterogeneity (amounts of ingredients added, type and composition of the raw materials used, length of drying) are discussed.

Keywords: Traditional dry sausage; Homogeneity; Physicochemical analysis; Near infrared spectroscopy; Sensory profiling