

COMPARISON ANALYSIS OF BOLOGNA SAUSAGES WITH DIFFERENT MEAT

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One of the most typical products of the meat industry is the bologna sausage, which shares consumers very much, children mostly love, but most adults are trying to avoid this meat product because of its composition and manufacturing technology.

The choice of theme is justified by the variety of bologna sausages. The main difference is the quantity of meat in the product. If this value is at least 51%, it is necessary to examine the quantity of mechanically separated meat from the bones (MSM). In the event that this value exceeds 10%, then that product cannot be called bologna sausages according to the 48/2016. (VII. 18) FM. I also asked if there was any difference in composition, chemical, color and texture between bologna sausages made from different animal species.

The purpose of my thesis was to formulate a comparative analysis of the bologna sausage from different raw materials - for example pork meat - and meat products which can't be called bologna sausage under the regulation.

I have tried to compare products from as many species as possible based on consumer prices per 100 g product, the information on labels, chemical composition, instrumental colour and texture analyses, organoleptic measurement and questionnaire on the consumption and purchase of bologna sausage to formulate differences between these meat products.

On the basis of the results of organoleptic measurement it can be stated that consumer price is not related to the favor. It can also be observed that the higher meat content is not necessarily positive for the consumer's favor opposite the results of questionnaire.