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**HYGIENIC ASSESSMENT OF THE QUALITY INDICATORS OF
SAUSAGE PRODUCTS**

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ABSTRACT: *Sausage products have a lower nutritional value than beef in terms of composition. 100 g of sausage contains 24.6 g of fat, 53 mg of cholesterol, 13.3 g of protein, and 2.5 g of salt. Sausage products contain many nutrient additives in themselves. Dyes, preservatives and sweeteners are strictly required for the composition of food, but nitrates and nitrites occupy the main place in the composition of sausages.*

Sausage products are natural sausages made from meat, fat, gut and spices on the basis of state standards — an excellent source of protein and energy. Fats nourish the body well, and in the intestines there are useful vitamins.

Sausage prepared by state standards is not only tasty, but also healthy. Sausages are made from various meat varieties. Therefore, their effect on the body is different. Some sausages contain a lot of iron, which helps to overcome anemia, has a positive effect when you lose strength and even with blood loss, the expert emphasized.

Inna Mazko admits that natural sausages made from poultry or dietary beef do not harm the stomach and cardiovascular system in any way, because of the low fat. The body can easily absorb the protein in such meat: it acts as a strength for muscles.

Gastroenterologist believes that few people eat most of the products contained in sausages in their original form. But in the form of sausages they turn out to be a tasty product.

KEY WORDS: *Sausage, nitrites, smoked sausage, organoleptic indicators, quality indicator, standard, analysis, nutritional value.*

INTRODUCTION: Sausages were originally created as a way to preserve meat. In ancient times, because there were no refrigerators, meat was salted and dried to preserve it for a long time. Today we can easily buy fresh meat in supermarkets, but once it was a real luxury. Sausage is not only food, but a part of history and tradition that we continue to cherish and love. During the cooking process of sausage products, the number of microbes is reduced by 90-99%. The microflora of sausage products depends on its contamination with microbes. Sausage products are damaged by workers' hands, tools, equipment, and air.

LITERATURE REVIEW AND METHODOLOGY: Sausages for sheep, cattle, "Quality standard" – boiled sausage products – sausages (higher, first and second varieties); sausages (noble, first and second 116 varieties); Sardelka (high, first and second variety) - intended for direct consumption and for the preparation of dishes and salads from them. In the production of the above sausage products, the following raw material products are used: meat of the first grade, meat of the second grade, calf meat according to DavST 16867; Greasy meat; Jump to search Jump to navigation salted pork fat; horse and chicken meat; chicken and chick; turkey meat and minced meat; chicken eggs; cattle, cotton, sunflower and vegetable oils; Skimmed dry milk; insulated or concentrated soy protein imported from abroad; Potatoes and corn brought from abroad are added starch. Dietary supplements (isolated soy protein) and ingredients (carragin, alginate, cammedi) are used in dry or hydrated form. Thus, sausage is a processed product of cattle, pork, sheep and chicken. In addition to meat and animal fat, they may contain milk, butter, cheese and eggs. Jump to search Spices and flavored products are used to make the minced meat taste. Starch and wheat flour are added to boiled sausages of the first and second varieties. In addition, sausage products contain preservatives, food dyes, flavorings, and fillers. Kabel (disambiguation) Humidity in smoked sausage- 27-30%. Semi-smoked sausage products, and especially chass-smoked sausages, are

considered resistant to storage due to the fact that they contain a small amount of moisture (up to 35-50%) and a sufficient amount (up to 6%) table salt. The boiled type of sausages, especially the semi-finished and liverli variety, is perishable. This disambiguation page lists articles associated with the title Disambiguation. The shelf life of boiled sausages is set from 48 to 72 hours. Preservatives are added to them in order to prolong their shelf life. In recent years, manufacturers have been using new reaper pads to extend the shelf life: they can store products for up to 60 days. Kabel (1996), a commune of the Netherlands Therefore, organoleptic indications of raw sausage products are the main ones for their sanitary examination.

DISCUSSION: The sausage samples cited for analysis are subjected to a grinder 3 times after organoleptic examination and mixed, and then the chemical indicators are determined. Determination of humidity. Analysis direction: 6-8 g of cleanly heated sand is placed in a bin with a diameter of 35-40 mm and a height of 30-35 mm, and a bald glass stick is placed in the sand. Sand and clay blueberries are dried in a dryer at 130-160 0C for 30 minutes. In an excavator it is cooled and weighed at technochemical scales. This disambiguation page lists articles associated with the title Disambiguation. The placed sample is thoroughly mixed with sand using chopper. (Sand creates a good shoroite to remove water from the sand in the drying process) The byuks (dryer) is dried in a dryer with 150 0C for 1 hour. After drying, the buxa is cooled in an excavator and again measured on technochemical scales. Calculation: The content of water per 100 g of sausage is found using the following formula:

CONCLUSION: Sausage products have both benefits and harms. If we do not choose quality sausages for our homes, we can harm the health of our family members. Normally, we should eat 20-25 g of sausages per week. It is necessary to pay attention to the fact that it has been prepared, that the mincemeat is evenly spread throughout the whole sausage, its color, smell, and that the fats are evenly distributed. In addition, it is necessary to pay attention to the conditions of storage and transportation of sausages in stores and warehouses.

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