

PP61. The effect of coriander essential oil on the oxidative stability of cooked pork sausages

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The effect of coriander essential oil (CEO) at concentrations of 0.075-0.150 µL/g on lipid oxidation (thiobarbituric acid reactive substances-TBARS method) and flavor of cooked pork sausages was investigated. CEO addition caused a statistically significant ($p < 0.05$) decrease of TBARS values compared with the control, which can probably be accredited to the antioxidant potential of coriander essential oil. The addition of CEO in concentrations of 0.100 µL/g and 0.125 µL/g produced only slight differences in flavor. However, slight/moderate flavor differences were observed for sausages produced with 0.150 µL/g of CEO compared to the control ones. Hence, the obtained results showed that the addition of CEO in concentrations of 0.075-0.125 µL/g had no negative impact on the sensory properties of cooked pork sausages. Therefore, the results of this paper revealed the significant antioxidant activity of CEO, and consequently its high potential for utilization in the processing of cooked pork sausages. These results are encouraging with respect to an increasing demand for the use of essential oils as alternatives for synthetic antioxidants in meat processing.

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