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Quality of Traditional EgyptianLuncheon(Emulsion Type Sausage)

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Abstract: Investigation of 800 traditional Egyptian beef luncheon samples (emulsion type sausage) produced by eight different meat processing plants (100 samples each) were collected from different production lots.Sensory, physiochemicaland bacteriological analyses for all investigating samples of Egyptian luncheon.The finding of sensory panel analysis of Traditional Egyptian luncheon showed that all investigated samples had generally low mean values regardless the processing plants. Moreover, all investigated samples which had generally low sensory panel scores with slightly significant difference ($p<0.05$) between products by the different processing plants. There were significant differences ($p<0.05$) in sensory panel scores in samples produced by different processing plants.The mean value of proximate chemical composition showed that the moisture and protein were 63.386±0.83 and 12.46±0.21 respectively.There were significant differences between mean values of the different processing plants. Data of Egyptian luncheon sausage produced by different processing plants showed slight significant difference between mean values of pH, TBA and TVBN with the highest mean value were recorded in samples of VIII processing plant (7.172, 1.998 and 13.4 respectively). Bacteriological analysis showed a significant differences between mean values of the different processing plants except for anaerobicbacteria and Lipolytic count.

Key words: Egyptianluncheon, Emulsion Type Sausage, Quality of luncheon.

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