

Effect of pomegranate peel powder on the hygienic quality of beef sausage

Ebied, A. Saleh¹, Alaa. M. Morshdy², Abd-El-Salam E.

Hafez², Mohamed A. Hussein², and Eman S. Elewa²

1. Food Control Department, Faculty of Veterinary Medicine, Damanhour University, Egypt

2. Food Control Department, Faculty of Veterinary Medicine, Zagazig University, Zagazig 44519, Egypt

Abstract:

The effect of pomegranate peel powder was investigated at a concentration of 2.5 % and 5% on beef sausage stored at -18 ± 2 °C. A significant effect on pH was detected at zero time where control, 2.5% and 5% had pH values of 6.18 ± 0.14 , 5.87 ± 0.13 and 5.54 ± 0.17 , respectively. Meanwhile, the significant effect of pomegranate peel powder on total volatile nitrogen (TVN) and thiobarbituric acid appeared on 4th week. Total bacterial counts (TBC) and *Enterobacteriaceae* counts were reduced significantly on 3rd and 1st weeks in examined samples of different groups. A general as conclusion addition of pomegranate peel powder is considered as a good tool to decrement of pH, TVN , TBA and bacterial counts in oriental sausage.

Key words: Beef sausage, Aerobic plate count, *Enterobacteriaceae*, TBA, TVB-N