

SENSORY QUALITY OF PORK AND TOTAL MICROBIAL COUNT DEPENDING ON DEEP-FREEZE STORAGE TIME AND THAWING METHOD

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Abstract. The aim of the present study was to determine the effects of deep-freeze storage time and thawing method on the sensory quality of pork and total microbial count. Microwave thawing was compared with traditional thawing in the atmospheric air. The results of the study showed that the sensory quality (juiciness, palatability) of pork thawed in a microwave oven was higher compared to pork stored in the deep freeze for a long period of time and afterwards thawed in the atmospheric air. The microbiological contamination of pork thawed in a microwave oven was lower, by one log cycle, compared to pork thawed under natural conditions.

Keywords: pork, deep-freeze storage, thawing, sensory quality, microbiological quality.