

## THE EFFECT OF CARBOHYDRATE SUPPLEMENTS ON THE ACIDITY REDUCTION OF SMOKE-DRIED SAUSAGES OF SHORTER GESTATION

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**Summary.** Seven different samples of smoke-dried sausages made using different amounts of tested carbohydrates have been examined in order to estimate the effect of different types of carbohydrate supplements such as sorbitol, isomaltitol and lactose on the acidity reduction of smoke-dried sausages of shorter gestation. It has been determined that the smallest amount of lactic acid has concentrated in sausages with a sorbitol supplement. The biggest amount of lactic acid has been determined in sausages with lactose and izomaltitol supplements. Moreover, it has been defined that an isomaltitol supplement had essential effect on concentration of acetic acid in smoked sausages. Lactose and sorbitol supplements had no effect on the formation of acetic acid. Although sorbitol, isomaltitol and lactose supplements had no effect on the acidity reduction of smoke-dried sausages, they did not deteriorate their other sensory features. The chemical analysis of the samples showed that the small differences of the amount of organic acids had no essential effect on the results of the sensory analysis.

**Keywords:** smoke-dried sausages, sorbitol, isomaltitol, lactose, HPLC, organic acid, sensory analysis.