



Effect of essential oil addition on masking boar taint in fresh pork sausage

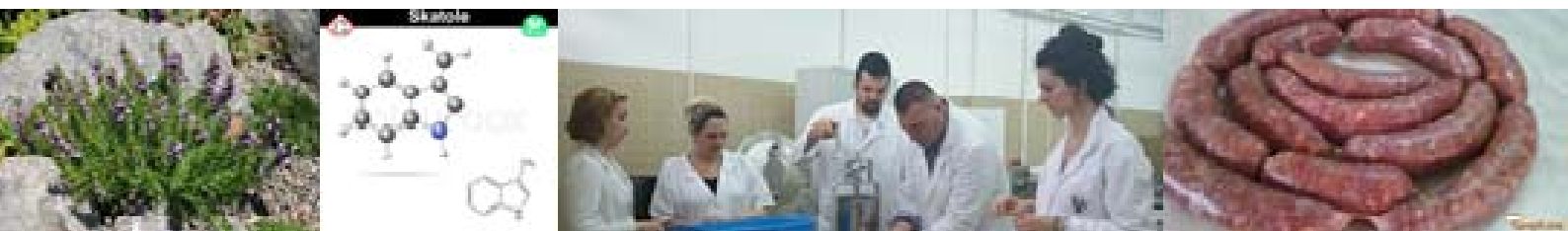
B. Šojić^{*1}, V. Tomović¹, P. Ikonić², B. Pavlić¹, N. Džinić¹, Z. Zeković¹, T. Tasić², N. Batorek Lukač³, I. Tomašević⁴, M. Ivić¹, S. Škaljac¹, M. Jakanović¹

¹Faculty of Technology Novi Sad, Novi Sad, Serbia, ²Institute of Food Technology, Novi Sad, Serbia, ³Agricultural Institute of Slovenia, Ljubljana, Slovenia, ⁴Faculty of Agriculture, Belgrade, Serbia

sojic@tf.uns.ac.rs.

Application: *Satureja montana* essential oil was added in order to mask boar taint in fresh pork sausages.

Material and Methods: Fresh pork sausages (model system) were produced using meat and fat from castrates. Skatole (SK) and *Satureja montana* essential oil (EO) were added. The consumers (students and staff members of the Faculty of Technology Novi Sad) evaluated the samples on nine point hedonic scale from dislike very much (1) to like very much (9).



Results:

Table 1. Summary statistics from the consumer test data (overall liking*)

Sample	n	Mean	Median	StDev	StErr	Min	Max
Control	70	7.11 ^a	7.0	1.66	0.20	2.0	9.0
SK1	70	5.86 ^b	6.0	2.06	0.25	2.0	9.0
SK2	70	4.63 ^c	5.0	2.63	0.31	1.0	9.0
SK1EO	70	5.43 ^b	5.0	2.73	0.33	1.0	9.0
SK2EO	70	5.20 ^{bc}	6.0	2.61	0.31	1.0	9.0

SK1-0.2 ppm skatole; SK2-0.4 ppm skatole; SK1EO-SK1+0.150 µL/g EO; SK2EO-SK2+0.150 µL/g EO

Conclusion: The data from this study showed that addition of essential oils and plant extracts in fresh pork sausages may be an alternative solution for commercializing of entire pigs.