## Effect of HHP on microbiota and shelf-life of vitamin enriched Hungarian sausages

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Raw fermented meat products may connected with food born diseases because of the lack of pasteuriziation with heat or chemical preservatives. Providing microbiological safe, fermented products with original sensorial quality is a need of modern consumers. In our experiment Hungarian type raw sausages are invastigated after HHP (high hydrostatic pressure) treatments.

Raw fermented sauseges were produced in an industrial inviroment, after a special, vitamin-enriched formula for producing functional food product. Different samples were prepaired adding vitamin A, D and E. After production procedure samples were treated in a Hiperbaric 135 equipment, at 500 MPa, for 2 min.

Sensorial attributes (as specially colour and texture) were analyzed and SMS texture analyzer and electronic nose were used for objective examination

TBA was inspected for mesauring rancidity during rippering.

Our results showed that TBA of HHP treated samples was lawer than expected, as long colour of samples was highly influenced by the pressure, as well by the different vitamins. Texture became harder and differed highly to control samples.

Microbiota of samples decrased highly after HHP treatment.

Our results show that HHP treatment of raw fermented meat products may caose shlightly changes in texture, but the use of the technology needs to a microbilogical safe and functional meat product.

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