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Survey of the chemical, physical, and sensory characteristics of currently produced mortadella bologna

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ABSTRACT

In recent years, formulations of the Italian cold cut mortadella have changed to meet evolving tastes and nutritional trends. The aim of the present study was to analyze the physical, chemical, and sensory characteristics of currently produced mortadella. Representative samples of Italian mortadella (13 brands, 3 samples/brand) were analyzed. Three groups of products were identified according to their chemical compositions. The median cluster was composed of 54.80% moisture, 26.19% fat, and 15.02% protein, whereas the other two clusters were characterized by a higher percentage of moisture or fat. These results indicate that, on average, the current products are characterized by less fat (–5%) and salt (–10%) content compared to products 20 years ago.

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