

Results of dropping-treatment, model poor handling shown dramatically deterioration loss.

The non-destructive acoustic measurement method is suitable for control of the melon fruit quality during storage time

The sugar contents decrease in normal maturity type and stable in LSL type during storage

Our research results add some detailed information for the better storage results of the different melon variety types. We hope help to supply for longer season of our market with better quality melon product, which will increase Hungarian melon consumption

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#### **LEARNING OF PHYSICOCHEMICAL PARAMETERS OF THE SAUSAGE GOODS**

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#### ABSTRACT

Meat products are one of the major foods, containing majority of nutrients necessary for a man. Therefore monitoring of meat's quality and meat's products

is one of the priorities of the branch. During the done work was learned such methods as:

Moisture definitions in different breeds of sausage goods.

Definition pH of a sausage meat by the colorimetric method (tracer method).

Definition of calcium content in meat products by the chelatometry method and potentiometric titration.

During done work regularities in changes of moisture content, calcium and pH in different breeds of producers of sausage goods were made.

Calcium is contained in meat in free and bound state. For definition of contents of  $\text{Ca}^{2+}$  in meat 2 methods were used. The first method is based on previous ingestion of analyze produce, receiving solution of ash and chelatometry titrating in presence of Murexid.

The second methodic is grounded on mineralization of organic substances, dissolution of mineralization in chlorine – hydrogen acid with following titrating of solution of complexon III in alkaline medium. It is an example of potentiometric titration on reaction of complex formation.

Moisture definition was made by an arbitration method.

For the aim to study of time history of physicochemical properties of sausages during storage analyze of fresh sausage and in 14 days storage of examples at the temperature of 4-6°C and a relative humidity of 85 % were carried out.

According to the received results size of pH variates slightly (increases on 0.1 in examples №1 and №5). Moisture content in process of storage by reason of drying decreased at the average by 14 %.

## **CHANGES OF THE DARK BEER RHEOLOGIC PROPERTIES DURING STORAGE**

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### ABSTRACT

Results from measuring of rheologic properties of dark beer are shown in this paper. Dependencies of dynamic viscosity on rotational frequency of probe are shown. Dependencies of dynamic viscosity, kinematic viscosity and fluidity on temperature and on time of storing are described. Dependencies of dynamic