

## QUALITY ATTRIBUTES OF SUCUKS PRODUCED BY USING ISOLATED LACTIC ACID BACTERIA

Y. Çelebi Sezer<sup>1\*</sup>, Z. Kesmen<sup>2</sup>, Ö. Süfer<sup>1</sup>, H. Yetim<sup>2</sup>

<sup>1)</sup> Osmaniye Korkut Ata University,  
Food Engineering Dept, Osmaniye, Turkey

<sup>2)</sup> Erciyes University, Food Engineering Dept, Kayseri, Turkey

In this research, quality characteristics (dry matter content, colour, residual nitrite, titrable acidity and sensorial properties) of sucuks, which were obtained at the end of a 12 day fermentation period by adding isolated lactic acid bacteria from sucuk samples produced traditionally, were investigated. Four groups of sucuk were produced by using three different types of lactic acid bacteria (*Lactobacillus sakei*, *Lb. curvatus*, *Lb. plantarum*) beside a control group. Dry matter contents of samples changed between 33.8% and 39.9%. The lowest content was determined sucuk in which contained *Lb. plantarum* + *Lb. curvatus* combination. The highest “a” value was observed in sample with *Lb. plantarum* + *Lb. sakei* (a = 15.89) and the sample contained *Lb. plantarum* + *Lb. curvatus* had the highest “L” value (L = 36.22) in colour analysis. The lowest residual nitrite amount was specified as 6.31 ppm level at sucuk added *Lb. plantarum* + *Lb. curvatus* cultures. 6.31 ppm value was relatively very low in comparison with residual nitrite amounts of other samples. While % titrable acidity of sucuk samples ranged from 1.52 to 1.67, there were no significant differences among them (p > 0.01). Sucuk included *Lb. curvatus* + *Lb. sakei* species had the highest overall liking score at both raw and grilled samples in terms of sensory analysis results. Although bacterial culture addition into the production of sucuk had statistically significant effect on some quality characteristics, it was concluded that, more detailed research should be conducted about the subject.

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\* Corresponding author: yasemincelebi@osmaniye.edu.tr