

**Implanteus Graduate School** (Academic Year 2020 – 2021)

**Proposal of Master 2 Internship**

**Effect of *a plant*\* extract addition on some quality properties and biogenic amine content of fermented sausage**

The aim of our project is to determine the effect of addition of *a plant* extract on some quality characteristics and biogenic amine content of sucuks (a dry fermented sausage). *Plant* extracts will be obtained as natural antioxidants using distilled water and ethanol:distilled water solutions in different concentrations. The extracts will be analyzed to determine their antioxidant activities using 1,1-diphenyl-2-picrylhydrazyl (DPPH) radical scavenging essay. Total phenolic content will also be determined. After evaluation of the results, one extract will be selected and used for manufacturing the fermented sucuks by adding different concentrations of the selected extract. In addition, a control group and ascorbic acid added samples will be manufactured. The samples will be taken during the production (0. day, 3. day and end product) and during the storage (1. month and 2. month) phases of the study for further analysis including pH, moisture content, titratable acidity, protein, fat, ash, color values, texture profile analysis, TBARS and biogenic amines.

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