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Comparison of palinkas made with different distillation technologies

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Pálinka is Hungary's traditional beverage. The factors that influence its quality perhaps the most are the fruit chosen as raw material and the mashing process. At the same time our research was directed at the distillation technology and the equipment involved in it. The double-distillation process, which can be performed in copper pots, is considered to be the traditional Hungarian method. This is called the pot-still double distillation (PSDD) technology. The other technology, a result of German and Austrian influence, which is spreading rapidly, is the continuous distillation method based on tower or rectification column equipment (RCDS). It has been suggested, which technology produces higher quality and more delicious pálinka? Which one is preferred by consumers? There are some who can provide a definite answer to this question, while others don't care about the subject at all. In the course of our research we continuously have testers taste the end products of experimental distillations performed with both technologies. We search the answer to our questions: can the taste-testers detect a difference between them, which one they consider more delicious, and do their opinions change with the passing of time?

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Effect of storage on the technological characteristics of meat stick made by insect and pork

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Food industry need to find and use new and more environment-friendly nutrient sources in the case of sustainable development. The consuming of insects is heavily influenced by cultural and religious practices. In many regions of the world the insects are consumed as the part of the normal diet, however, in most Western countries people view it with disgust. The purpose of current research was to investigate the changes of the texture, color, pH and water-binding capacity of the 10 day stored meat sticks. The composition of the meat stick was pork and superworm with and without the chitin particles (*Zophobas morio*), the traditional meat and the insect meat mixture was in 50-50 ratio. The results of the experiment highlighted that the edible insect, mixed with traditional meat, softens the post-bake texture while providing a lighter color. Keywords: edible insect, *Zophobas morio*, meat stick, texture, storage