Accepted Manuscript

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PII: S0309-1740(16)30702-1
DOI: doi: 10.1016/j.meatsci.2016.12.011
Reference: MESC 7158

To appear in: *Meat Science*

Received date: 19 July 2016
Revised date: 19 December 2016
Accepted date: 22 December 2016

Please cite this article as: Abdulatef Ahhmed, Ceyda Özcan, Safa Karaman, İsmet Öztürk, Mustafa Çam, Peter O. Fayemi, Gen Kaneko, Michio Muguruma, Ryoichi Sakata, Hasan Yetim , Utilization of fermented soybeans paste as flavoring lamination for Turkish dry-cured meat. The address for the corresponding author was captured as affiliation for all authors. Please check if appropriate. Mesc(2016), doi: 10.1016/j.meatsci.2016.12.011

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ACCEPTED MANUSCRIPT

Utilization of fermented soybeans paste as flavoring lamination for Turkish dry-cured meat

Running title: Soya paste-based dry meat

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Abstract

The effects of utilizing fermented soybeans paste (miso) as an alternative flavor-coating material for eliminating unpleasant odor of sulphuric and sotolone compounds from cemen in commercial pastirma were investigated. Results showed that miso-pastirma (MP) and commercial pastirma (CP) had higher *L** values in comparison with the fresh meat. While no pathogen was detected in all the meat samples, statistically significant stearic acid was increased ($P<0.05$) and also oleic and arachidonic acids were observed in MP. SDS-PAGE patterns indicated that miso had higher impacts on muscle proteins than cemen suggesting that miso can generate proteins and peptides with better technological or nutritional properties. None of the sulphur containing compounds responsible for unpleasant odor was detected in MP. Lemonene, 5 esters, beta-pinene and saponins in MP contributed to citrus fruit aroma with smoother, roasty flavor and delicious taste. These findings suggest that miso contain good flavoring molecules for enhancing fruity smell and quality of pastirma. Thus, laminating cured meat with miso can be used as an alternative to cemen for producing healthier pastirma with extended shelf life and better flavor.

Keywords: Dry-cured meat, Japanese miso, alternative coating, food flavor

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