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Accepted Research Article (Uncorrected Version)

Makale Başlığı / Title	Kızılcık (Cornus mas L.) ekstraktı kullanımının sucuk kalite karakteristikleri üzerine etkisi Effects of cornelian cherry (Cornus mas L.) extract on quality characteristics of sucuk
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[illegible]
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[illegible] (*Cornus mas* L.) [illegible]

[illegible]

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Anahtar kelimeler: [illegible]

Abstract

Sucuk is the most popular consumed meat product in Turkey. Howe due to the high fat content of sucuk, lipid oxidation causes significa quality losses. One of the strategies for preventing lipid oxidation foods that are high of fat content is the use of antioxidants. Despite use of some synthetic antioxidants in meat industry, but in recent years there is a trend towards natural antioxidants has been observed due the toxicological effects observed in them. Especially some fru contains high amounts of natural antioxidants. Cornelian cherry ha also contains high levels of natural antioxidants as a phenoli substances. and in this study it was aimed to use of extract at differ concentrations obtained from the cornelian cherry in the production sucuk. For this purpose, sucuks set at 20% fat were divided into 4 groups as control, 200, 500 and 1000 ppm cornelian cherry and 4 differe [illegible] *were analyzed (chemical composition, total phenolic conte antiradical activity, color values, peroxide and TBA values) on 7th, 14th, 21st and 28th days to evaluate the effects of cornelian cherry extracts the quality characteristics of sucuk. As a result of study, it was obser that the increasing concentrations of cornelian cherry extracts wa successful for preventing lipid oxidation and it helped to protect the color of final product.*

Keywords: Lipid oxidation, Cornelian cherry, Sucuk, Color

1 [illegible]

[illegible] [1], [2] [illegible] [3]. [illegible] E, selenyum, A vitamini, B12 ve [illegible] [4].

[illegible] [5] [illegible] olan et [illegible] sucuktur [3].

[illegible] [6]. [illegible] Sucuk [illegible] [7], [8] [illegible] [9] [illegible] (*Cornus mas*) [illegible] [9]-[11] [illegible]

Bu antioksidanlar genellikle polifenolik karakterdedir. meyveler, narenciyeve zeytindÉ zengindir [12].

1-ρ [13] [14].

ekstraktą sonucu sucuk kalite karakteristiklerinde meydana gelen

Materyal ve 9 Ę

1.1 Materyal

(Darmstadt, Germany); TBA reaktifi (tiyobarbutirik asit), DPPH radikali (2,2-difenil -1- Sigma-) ve

1.1.1

hamurunun fo , 0.15 g/kg NaCl, 0.5 g/kg biber, 0.5 g/kg kat , 0.15 g/kg kimyon, 0.15 g/kg NaNO ve 0.5 ppm). sucuk

1.1.2

Switzerland). Geriye kalan ekstrakt -

Analizler

[16] ve

kuartÚ [21]

[16]

[23]

Marinova ve A. [28] 4.32 mg/g olarak

[26] 20.9

22.

antiradikal aktivite [illegible]

[illegible] an aktivitesini [illegible]

[illegible] protein mi [illegible]

[illegible] fermente sucukta bu [illegible]

	[illegible]			
[illegible]	Nem	Protein	[illegible]	[illegible]
Kontrol	[illegible]	[illegible]	[illegible]	[illegible]
K200	[illegible]	[illegible]	[illegible]	[illegible]
K500	[illegible]	[illegible]	[illegible]	[illegible]
K1000	[illegible]	[illegible]	[illegible]	[illegible]

K200: 200ppm; K500: 500ppm [illegible]

[illegible]

	[illegible]			
[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Kontrol	27.00 [illegible]	[illegible]	[illegible]	[illegible]
K200	[illegible]	[illegible]	[illegible]	[illegible]
K500	[illegible]	[illegible]	[illegible]	[illegible]
K1000	[illegible]	[illegible]	[illegible]	[illegible]

antiradikal radikal (% ARA) [illegible]

[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Kontrol	[illegible]	[illegible]	[illegible]	[illegible]
K200	[illegible]	[illegible]	[illegible]	[illegible]
K500	[illegible]	[illegible]	[illegible]	[illegible]
K1000	[illegible]	[illegible]	[illegible]	[illegible]

K200: 200ppm; K500: [illegible]

mersinl) ve sebze (patates, brokoli, [illegible]

	$ÅÐÏÌÁÍÁ 3ÌÒÅÓÉ			
vÒÎÅ	χ8ÇÌÎ	ρτ8Çì	ςρ8Çì	ςψ8Çì
Kontrol	π8σψ	π8τω	π8ψσ	ρ8πτ
K200	π8ςω	π8σφ	π8υφ	π8χυ
K500	π8ςυ	π8σπ	π8συ	π8τσ
K1000	π8ςρ	π8ςυ	π8σς	π8συ

	$ÅÐÏÌÁÍÁ 3ÌÒÅÓÉ			
vÒÎÅ	χ8ÇÌÎ	ρτ8Çì	ςρ8Çì	ςψ8Çì
Kontrol	ρυ8φρ	ς8πφ	ρψ8ωρ	ρσ8ωτ
K200	ρρ8πφ	ρσ8φυ	ρσ8ρπ	ω8ωφ
K500	φ8ωψ	ρρ8φυ	ρπ8υς	χ8στ
K1000	τ8ςω	χ8ρσ	χ8φχ	τ8φφ

	$ÅÐÏÌÁÍÁ 3ÌÒÅÓÉ			
vÒÎÅ	χ8ÇÌÎ	ρτ8Çì	ςρ8Çì	ςψ8Çì
Kontrol	ρφ8ψσ	ρω8ςς	ρω8ψτ	ς8πω
K200	ρυ8ψρ	ρω8τχ	ρψ8φρ	ρω8ωχ
K500	ρφ8σω	ρψ8ττ	ρψ8υς	ς8πσ
K1000	ρφ8φφ	ρψ8φσ	ρψ8σχ	ς8πσ

3 Ï Î Õë

3ÕÃÕË ÇÉÂÉ ÙÁøÌą ÌÒÌ Î ÌÅÒ ÌÉÐÉÄ Antioksidanlar ile bu oksidasyon engellenebilmekte ve ÂĘÙÌÅÌÉËÌÅ ÒÁÆ ĘÍÒÌ ÁÒÔąÒąÌÍÁÐÉÄ ÁÎÔÉËÓÉÄÁÎÌÁÒËÅ ÄÉËÅÂÉĘÍÒÌÎÌ ÇÒÕÂÎÎÁÙÁ ÙĘÎÅÌÉË ËÁĮħÍÉÄ ÄÕÙÁÒÌąÌąË ÄÉËËÁÔÅ ÁÌąÎÄøąÎÁÐÁħ ÇÅÌÉħÔÉÒÌÁÃÅË ÆÏÓÍÍÌÁÓÙÎÎÁÒÁ ÉÐÐÕÎÁÒÁÄÉÒ

3ÏÎÕË ÏÌÁÒÁË ËąÚĮÁÃÅĘÕÌÅÌÄÉÔąÒÁÍÅÄąÎąÏ oksidasyonunun engellenmesinde ÖÅ ÁÒÚÕ ÅÄÉÌÅÎ ËÁÈÖÅÒÅÎÇÉ ÎÐÕÉÎÉÁÕąÒÕ ÇĘÚÌÁÍ ÉËÅÇÒÅÄÉÄÅ ÆÖÁÚÌÁÍħ ÖÁÒąÌąÎÄÁ ÄÉĘÍÒÌÎÌ ÁÒÔąÒąÌÍÁÐÉÄ ÁÎÔÉËÓÉÄÁÎÌÁÒËÅ ÄÉËËÁÔÅ ÁÌąÎÄøąÎÁÐÁħ ÇÅÌÉħÔÉÒÌÁÃÅË ÆÏÓÍÍÌÁÓÙÎÎÁÒÁ ÉÐÐÕÎÁÒÁÄÉÒ

4 Kaynaklar

[1] %ÒÉħ !ħ 9ÁÑÁÍÁÔÅąÄ 2"8ÁÓÐÅÎÍÅ !ëąÇąÅÁÌ 3ÂÅÚÅÌÅÒÉ Îą,ÄÁÍ(1), 25-40, 1979.

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[14] Ïsen Z + ąÚą-ÔÅąÇÅÓÇÒÕÂÕ -ÉÁÌÍÁÍÅÌÁÎÌąÇ ÉÆÁÔąÌąÍÉ Ve Ä Antosiyanin Profilinin Belirlenmesi. 9 ÌÆÒÁÔÕÁÎÓ ς π ρ π 8

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