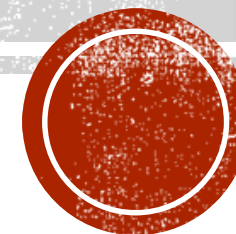


# **DEVELOPMENT OF A VEGAN SPANISH SAUSAGE-TYPE USING COPRODUCTS FROM THE PEPPER “SOL DEL PILAR”**

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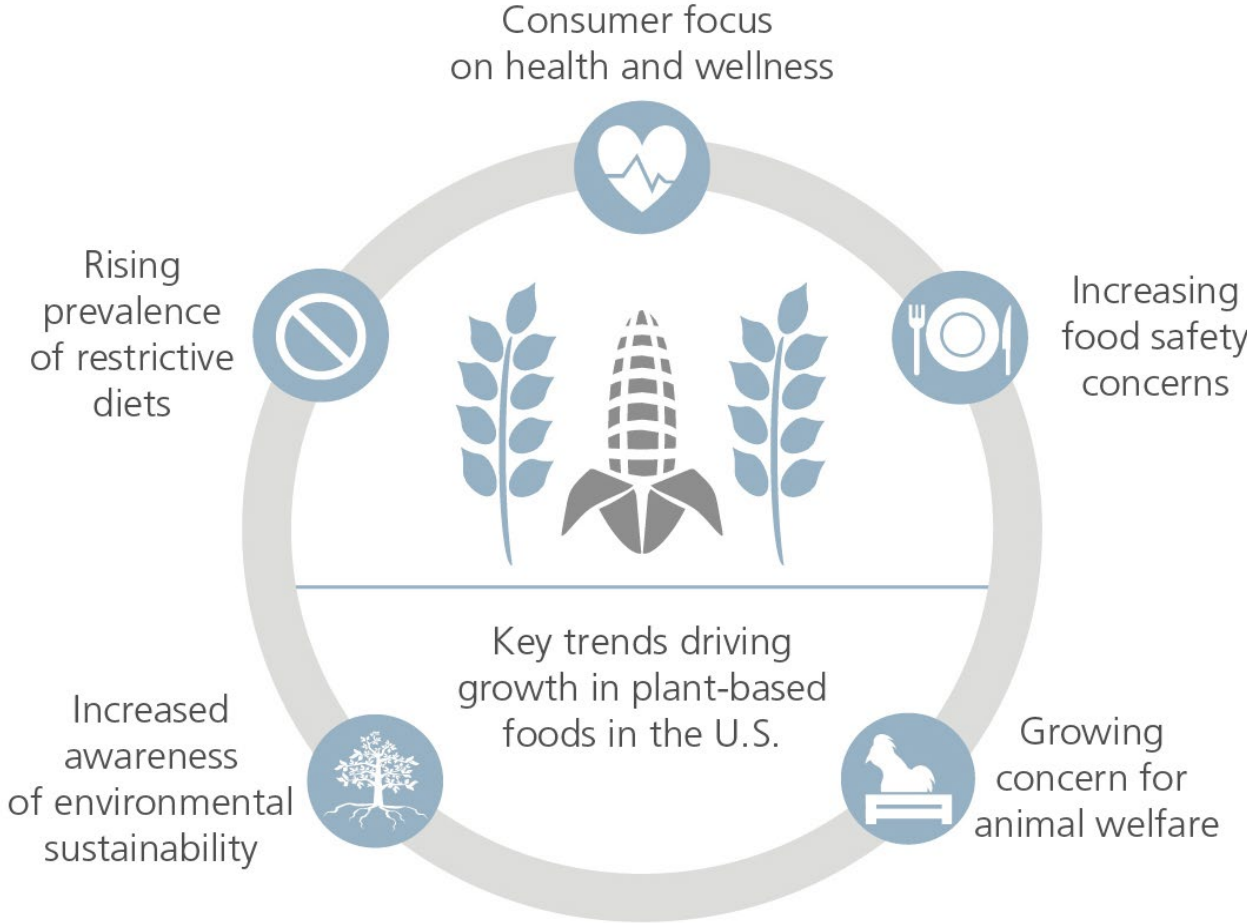
*• SURINVER, Laboratorio de productos de V Gama. Pilar de la Horadada. Alicante, Spain.*



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# INTRODUCTION

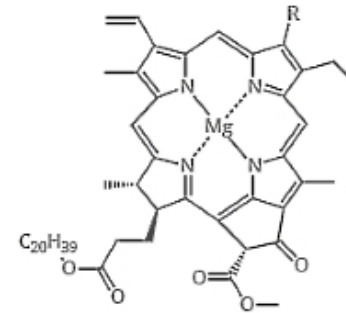
Figure 1  
Consumer trends



Source: L.E.K. analysis

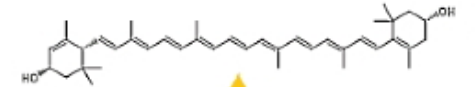


# INTRODUCTION

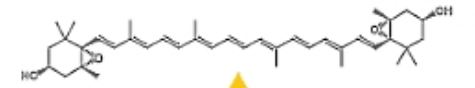


**CHLOROPHYLL**

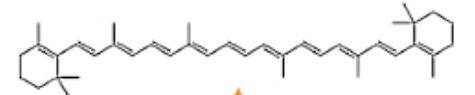
CHLOROPHYLL A: R = -CH<sub>3</sub>  
 CHLOROPHYLL B: R = -CHO  
 (Present in green bell peppers)



**LUTEIN**



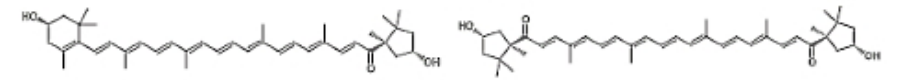
**VIOLAXANTHIN**



**β-CAROTENE**

(Present in yellow and orange bell peppers)

(Present in red bell peppers)



**CAPSANTHIN**

**CAPSORUBIN**





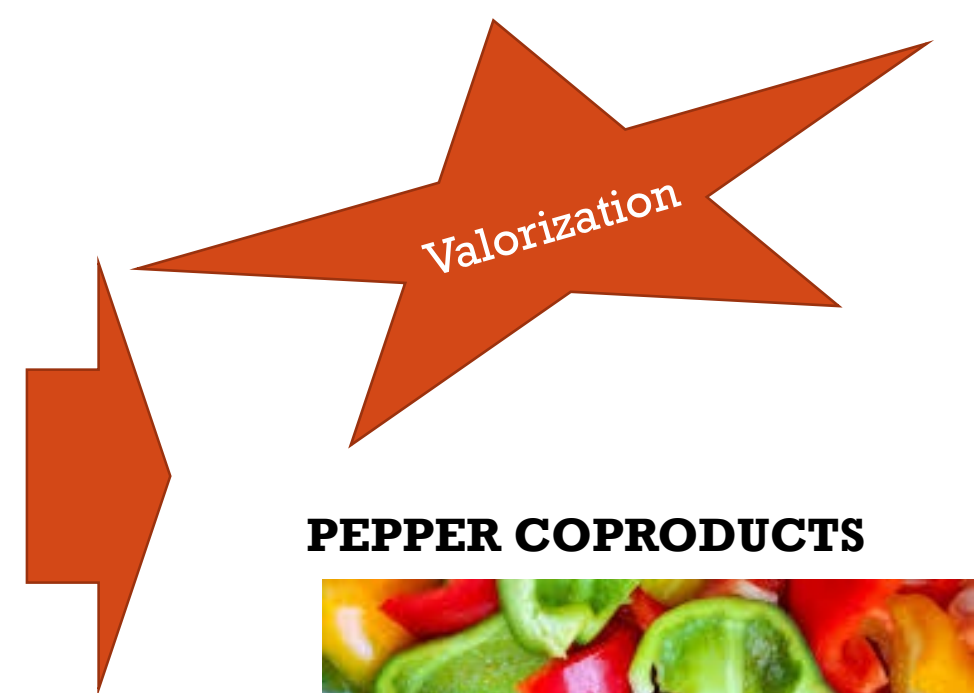
# INTRODUCTION



## PEPPER PROCESSING



**Spreadable vegan blood sausage-type**



## PEPPER COPRODUCTS



# MATERIALS AND METHODS



Water activity

pH

Colour properties

Sensorial analysis



Texture

- Firmness
- Shear force



# RESULTS

*Table 1.- Table 1. Mean and standard deviation of pH, water activity ( $A_w$ ), and CIELAB colour parameters ( $L^*$ : lightness;  $a^*$ : red/green co-ordinate (+/-);  $b^*$ : yellow/blue co-ordinate (+/-);  $C^*$ : Chroma and  $H^*$ : hue), Firmness and shear force of a spreadable vegan blood sausage-type elaborated with organic red Sol del Pilar peppers.*

Parameters	Spreadable vegan blood sausage-type
pH	4.15±0.01
$A_w$	0.948±0.006
$L^*$	32.25±1.62
$a^*$	11.86±0.97
$b^*$	13.90±1.22
$C^*$	25.71±0.99
$H^*$	49.62±1.19
Firmness (kg)	1.50±0.68
Shear force (kg s)	1.62±0.11



# RESULTS

*Table 2. Mean and standard deviation of sensorial analysis parameters (general aspect, acceptability, aroma, spreadability, fattiness, colour, saltiness, pepper taste and off-taste) of spreadable vegan blood sausage-type elaborated with organic red Sol del Pilar peppers.*

<b>Parameters</b>	<b>Spreadable vegan blood sausage-type</b>
<b>General aspect</b>	6.87±1.65
<b>Acceptability</b>	6.65±1.07
<b>Aroma</b>	6.17±1.53
<b>Spreadability</b>	6.70 ±1.26
<b>Fattiness</b>	6.13±1.34
<b>Colour</b>	3.09±0.60
<b>Saltiness</b>	2.96±0.68
<b>Pepper taste</b>	3.04±0.24
<b>Off-taste</b>	2.71±1.24



# CONCLUSIONS

- This work is a practical application in an industrial scale for the use of “ready to measure” parameters to evaluate important practical parameters that can decide the reformulation or acceptance of the product to scale up to make a local consumer test.
- The good acceptability obtained for this product indicates that the use of *Sol del Pilar* co-products is a very good source of raw material for vegan food formulations.





# FUNDING AND ACKNOWLEDGMENTS

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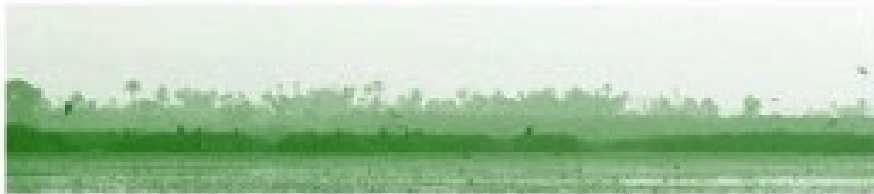
Programa de Desarrollo Rural de la  
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