Microbiological analyses showed that the organisms of alteration and hygiene indicators (FAMT) were significantly increased in salted/dried kitoza but a frequent contamination was noticed for salted/dried pork kitoza. No pathogenic organism (Salmonella) was detected for the two types of kitoza.

REFERENCES

Quality attributes required of Kitoza

Results of physicochemical analyses

- **Producers**
  - Golden-brown
  - Tenderness: Smoked
  - Presentation: In high and/or low crust
  - Clarification of the ship

- **Retailers**
  - Golden-brown
  - Tenderness: Smoked

- **Consumers**
  - Golden-brown
  - Tenderness: Dry or smoked
  - Clarification of the ship

**Quality attributes of Kitoza**

From a physicochemical point of view, the mean of lipid and protein contents of kitoza for beef and pork indicated that they had interesting nutritional characteristics. Moisture was high for salted kitoza and intermediate for dried beef and pork kitoza [4]. The Aw was average for beef and pork. Salt content was not very high except for dried pork kitoza. Kitoza had higher water content and Aw, lower salt content than other traditional salted/dried/smoked meat product [5, 6].

The high pH value indicated that it was not a fermented food but some samples have some adventitious lactic acid D- near to the fermented meat products. For beef kitoza, it was probably due to spontaneous fermentation. Some differences appeared between salted/dried kitoza and salted/smoked kitoza: their TBARS index showed that the first was more oxidized. Salted/smoked kitoza could be classified in the category of enough smoked products but not salted/dried one [7].