Change for the better organoleptic properties of boiled ham by addition of butterflavor to pickle

Boiled ham is nearly nonfat and a trend product of the last years in Germany. Boiled ham comes in a lot of different flavors like garlic-flavor, rosemary-flavor, honey-flavor, asparagus-flavor and others. The target of this project was to produce one new, innovative flavor in boiled ham. The new butter flavor offered Butter Buds. Butter Buds are products that come from the United States of America. They are produced by liberating the fatty acids in butterfat, then encapsulating it into a water-soluble powder by spray drying with maltodextrin. One unit of Butter Buds yields the flavor strength of 8 to 80 units of butter. Low fat content, and very low application levels mean that this ingredient contributes unimportant fat to the final formulations. Benefits included of Butter Buds are:

- Reduces total ingredient costs
- Increases quality
- Significantly reduces fat
- Improves mouthfeel
- Masks off-flavors
- Intensifies savory and sweet flavors
- Enhance savory and sweet flavor

Potential uses of Butter Buds are:

- Ready meals
- Rolls
- Cookies
- Syrups

The first exercise in this project was to find out, in which concentration Butter Buds are appropriate in boiled ham. In the main experiment were produced 3 kinds of boiled ham. That was one sample Butter Buds- Asia, one sample Butter Buds- High concentrated and one sample without Butter Buds. These three kinds of boiled ham were valued with two different sensory analyses, by an assessment panel. The result of the sensory analyses was as follows: the boiled ham with Butter Buds- Asia was the best, the sample with Butter Buds- High concentrated was the second and the sample without Butter Buds was valued as the worst boiled ham.