

Abstract: 3.º Simpósio em Produção e Transformação de Alimentos

Desenvolvimento de Paté de lapa, *Patella spp.* com adição de medronho, *Arbutus unedo*

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Abstract

Limpets *Patella* are gastropods molluscs with an increasing use in human food, being a popular food too much appreciated in several coastal regions of Portugal. According to the chain of seafood, the consumption of fishery products rich in polyunsaturated fatty acids, has replaced the products of terrestrial animals through the filleted products, restructured products and precooked products.

Food oxidation is the most important cause in the deterioration of nutritional and sensory quality of fish products. So, in recent years, there has been an increasing utilization of natural antioxidants of vegetable origin (fruits and vegetables) in substitution of the synthetic antioxidants in the preparation of restructured products of animal origin (burgers, sausages and pâtés). In addition to this antioxidant effect, there is a beneficial relationship between the consumption of fruit and vegetable rich in phenolic compounds in the prevention of certain diseases. So, this project intends to produce and characterize physical-chemical properties, sensorial analysis and microbiological analysis in one pâté elaborate with limpets and with addition of *arbutus* wild fruit, as well as valorisation of these raw materials to providing the nutritional/functional and economic value to the development of an innovative product (pâté). Furthermore, we evaluated the oxidative stability of pâté in refrigeration for 90 days and its acceptability. Thus, we produced three types of innovative pâtés: I) *Patella spp.* pâté with BHT (PCON), II) *Patella spp.* pâté with 3% of the *Arbutus unedo* (PAU3) and III) *Patella spp.* pâté with 6% of the *Arbutus unedo* (PAU6).

The results of the evaluation of oxidative stability (PAU6>PAU3>PCON) confirm the high performance of the *Arbutus unedo* extract rich in phenolic compounds as effective inhibitor in lipid oxidation of the *Patella spp.* pâté and with good sensory acceptability.

