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COLOR CHARACTERISTICS OF TRADITIONALLY PROCESSED RED PAPRIKA POWDERS AND DRY-FERMENTED SAUSAGES

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The most famous traditional dry-fermented sausages from the northwestern part of Serbia are *Lemeški kulen* and *Petrovačka kobasica*. *Lemeška paprika* (sweet) and *Petrovačka paprika* (hot), in a form of a dry powder, are used abundantly in their production process, respectively. Due to this fact, the first goal of this study was to examine the quality characteristics of *Lemeška* and *Petrovačka paprika* powders, produced out of pepper fruits grown in different areas of Bačka region. The paprika powders were produced and analyzed throughout five production seasons. Moisture content, ash, acid-insoluble ash, ether extract content, capsanthin concentration, i.e. ASTA value, and capsaicin content were determined. There were no significant differences ($P > 0.05$) in moisture, ash, acid-insoluble ash, as well as ether extract content between *Lemeška* and *Petrovačka paprika*. On the contrary, significant differences ($P < 0.05$) between ASTA values, capsanthin, and capsaicin content were noticed. The average ASTA values for *Lemeška* and *Petrovačka paprika* were 210 and 131, respectively, fulfilling the requirements for categorization as best-quality sweet and hot paprika regarding coloring potential, according to Serbian legislation. The typical rich red color, which is one of the main characteristics of both aforementioned traditional dry-fermented sausages, mostly originates from the addition of red paprika powder. In order to see how the addition of different quality red paprika powders influences the color of dry-fermented sausages, the color of the *Lemeški kulen* and *Petrovačka kobasica* was determined by measuring CIE *L*, a*, b** color characteristics. Furthermore, the moisture and fat content of both dry-fermented sausages were determined in order to help with interpretation of results related to color. Sample sausages have also been collected and analyzed throughout five production seasons. Significant differences between the investigated dry-fermented sausages have only been noticed in *L** value. Overall results of this study confirm that the addition of high-quality red paprika powder had a significant positive effect on the formation of the typical red color of *Lemeški kulen* and *Petrovačka kobasica*.
***Key words**: dry-fermented sausages, red paprika powder, color characteristics*

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