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Effect of Ginseng Distillate on Flavor Profiles of Pork Cutlet

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As meat consumption increases, consumers have demanded meat products containing functional ingredients which beneficial health effect rather than an ordinary food. In the previous research, pork bulgogi and pork cutlet containing different concentrations of ground ginseng or ginseng powder have been developed. However, ginseng flavor components in meat products were not clearly elucidated. The objective of this study was to investigate the ginseng flavor components and utilization possibility of ginseng distillate as a natural ginseng flavor enhancer in meat products. Pork cutlet containing ginseng powder or distillates 0%(control), ginseng powder 2%, ginseng powder 1% + ginseng distillate 1%, ginseng powder 2%, ginseng powder 1.5% + ginseng distillate 1.5% and ginseng powder 3% were manufactured and compared in flavor intensity by flavor profile analysis and sensory evaluation. Spathulenol, panasinsanol, neointermedol and ginsenol were responsible for ginseng flavor in pork cutlet containing ginseng powder as well as ginseng distillates. However, the sensory panels detected most intense ginseng flavor and taste for pork cutlet containing combination mixture of ginseng powder 1.5% and distillate 1.5% when compared to those containing ginseng powder 3%. In conclusion, ginseng distillates produced intense ginseng flavor and flavor was enhanced when the combination mixture of ginseng distillates and powder was used. The total contents of panasinsanol and sindenol were higher than those containing powder only. Therefore, ginseng distillates can be used as a natural flavor enhancer in pork products.