

Technological and sensory properties of hamburgers enriched with calcium. Study of the *in vitro* bioavailability

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Abstract

Hamburgers were supplemented with three calcium salts (calcium gluconate CG, calcium lactate CL and calcium citrate-malate CCM). They were added in sufficient amount to that 100 g of hamburger gives 20 or 30% of the Ca RDA (1000 mg). Their technological and sensory properties were studied. CG 30% gave the worst sensory properties and it was discarded. Bioavailability of calcium depends on the type of salt used and the highest value was obtained with CCM (14.5%). For that, this salt is proposed as the most adequate for the enrichment of fresh meat products