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INSTITUTE OF MEAT HYGIENE AND TECHNOLOGY – BELGRADE

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## BANIJSKA KOBASICA – PROIZVOD SA TRADICIJOM

Baltić Ž. M., Baltić Tatjana, Mitrović Radmila,  
Mitrović-Stanivuk Milena, Popović Lj.

Banijska kobasica je proizvod karakterističan za Baniju, područje Hrvatske između reka Gline, Kupe, Save i Une i tzv. „suve međe“, odnosno granice sa Bosnom i Hercegovinom. Umeće izrade ovog proizvoda koji se proizvodi isključivo u domaćinstvima, prenosilo se sa predaka na potomke iz generacije u generaciju. Izradi ovog proizvoda od mesa pristupalo se uvek sa odgovornošću i ljubavlju, a sa ponosom se nudio najdražim i najuglednijim gostima. Od 1995. godine brojne izbegle porodice i na novim ognjištima, u Srbiji, nastavile su sa tradicijom izrade banijske kobasice.

Banijska kobasica se priprema od svinjskog mesa (najbolje od svinja mase preko 150 kg), očišćenog od masnog i vezivnog tkiva, a u zavisnosti od stepena očišćenosti i količine masnog tkiva, može da se doda i čvrsto masno tkivo leđa. Nekad se meso (u vreme kada je mašina za mlevenje bila retkost) usitnjavalo sečenjem bradvom ili nožem. Meso za banijsku kobasicu se grubo usitnjava (otvori na ploči-šajbni mašina za mlevenje su najčešće 10 mm). Običaj je i danas da se dodato čvrsto masno tkivo secka u kockice nožem. Nadev se priprema mešanjem mesa sa solju i hladnim vodenim ekstraktom mlevenog belog luka i vrućim vodenim ekstraktom mlevene ljute paprike. Količina dodate soli egzaktno se ne meri, kao što se ne određuje ni količina dodatih začina. Višekratnim probama sirovog nadeva posle mešanja utvrđuje se da li je ukus „pogođen“. Do pojave veštačkih omotača nadev banijske kobasice punjen je u svinjska debela creva, slepo crevo i zadnje crevo. U novije vreme banijska kobasica puni se i u veštačke omotače prečnika 55 do 80 mm. Hladno dimljenje i sušenje obavlja se, uglavnom, na tavanima (potkrovlju) kuća, što je moguće dalje od dimnjaka. Pri tom, količina dima reguliše se otvaranjem prozora (ako ih ima) na tavanu ili podizanjem crepa na više mesta na krovu. Banija obiluje bukovim i grabovim drvetom, tako da se ono uglavnom koristilo za zagrevanje kuće, a dim izlazio na tavan. Danas se, banijska kobasica, dimi najčešće u specijalizovanim pušnicama, hladnim dimom dobijenim sagorevanjem bukovog drveta (strugotina). Zrenje banijske kobasice, u zavisnosti od dijametra creva, traje u prirodnim (nekontrolisanim) uslovima temperature, vlažnosti i cirkulacije vazduha od 75 do 120 dana. Gotov proizvod se nekad (danas sve ređe) čuvao u tamnim i hladnim podrumima uvijen u hartiju. Danas se, najčešće, čuva zamrznut. Običaj je da se kulen (nadev punjen u slepo crevo) čuva do sledeće godine, tj. sezone i servira za doručak onog dana kada se obavlja klanje svinja, obrada mesa i proizvodnja kobasica. To je, najčešće, vreme zadnje nedelje novembra ili prve nedelje decembra meseca.

Prema našim rezultatima banijska kobasica punjena u debelo i zadnje svinjsko crevo sadrži, u proseku, (n=20) 24,59±1,41 posto vode, 41,16±1,68 posto masti, 29,57±1,41 posto proteina, 4,68±0,51 posto pepela i 3,29±0,49 posto kuhinjske

solu. Prosečna energetska vrednost je  $2.024,00 \pm 51,95$  kJ na 100 g, od čega je učešće masti u ukupnoj energetskej vrednosti  $1.521,41 \pm 62,90$  kJ (75,17%), a proteina  $502,62 \pm 23,92$  kJ (24,83%).

Obzirom na dugu tradiciju, specifičnost proizvodnje i osobine gotovog proizvoda banijska kobasica ima uslove da bude proizvod zaštićen oznakom geografskog porekla. Međutim, to bi mogli da učine, međutim, samo oni Banijci koji i danas tamo žive.

**Ključne reči:** banijska kobasica, proizvodnja, kvalitet, tradicija.

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## BANIJSKA SAUSAGE – A PRODUCT WITH TRADITION

Baltic Z. M., Baltic Tatjana, Mitrovic Radmila, Mitrovic-Stanivuk Milena, Popovic Lj.

Banijska sausage is a product characteristic for Banija, the region in Croatia located between rivers Glina, Kupa, Sava and Una, so-called "suve medje", the border with Bosnia and Hercegovia. The knowledge of manufacturing this product, which is solely made in households, is passed on from one generation to another. The production of this meat product was always handled with love and care, and was proudly offered to the dearest and most important guests. From 1995. many of the refugee families in Serbia continued with this traditional production of Banijska sausage.

Banijska sausage is made of pork meat (best if pigs with a weight more than 150kg are used), cleaned from fat and connective tissue, and depending of the level of cleanliness and assessment of fat tissue quantity, firm fatty tissue from the back may be added. Some time ago (when the appliance for meat grinding was rare), knives were used for meat cutting. Meat for Banijska sausage is cut into large pieces. Even today the custom of cutting firm fatty tissue from the back with the knife is present. Stuffing is made by mixing meat with salt and cold watery extract of onion and hot watery extract of grind chilly pepper. The amount of salt used is not exact, as well as the amount of used spices. With multiple degustation of raw stuffing after mixing, determines if the taste is satisfactory. Before the use of artificial coating, the mixture was stuffed into pigs intestines. Recently, Banijska sausage has an artificial coating, with a diameter from 55 to 80mm. Cold smoking and drying is conducted mostly in the attics of houses, as far away from the chimneys as possible. And the smoke quantity is controlled by opening of windows on attics (if possible). Banija is rich in beech wood, so these types of wood were mainly used for house heating and the smoke exited through the attic. Today Banijska sausage is mostly smoked in specialized facilities, with cold smoke gained by beech burning. Maturation of Banijska sausage depends of the diameter of the coating and in natural (uncontrolled) temperature, air and humidity conditions lasts between 75 to 120 days. The finished

product was once kept in dark and cold basements wrapped in paper. Today is usually kept frozen. The custom is that the "kulen" (mixture stuffed in the appendix) is kept until the next year, i.e. season and is served for breakfast on the day when pigs are slaughtered, meat is processed and sausages are produced. Most commonly it was the last Sunday of November or first Sunday of December.

According to our results Banijska sausage stuffed into pig's intestines has in average (n=20)  $24,59 \pm 1,41\%$  of water,  $41,16 \pm 1,68\%$  of fat,  $29,57 \pm 41\%$  of proteins,  $4,68 \pm 0,51\%$  of ashes and  $3,29 \pm 0,49\%$  of salt. The average energetic value is  $2.024,00 \pm 51,95\text{kJ}$  in 100g of which  $1.521,41 \pm 62,90\text{kJ}$  (75,17%) goes to the energy value of fat and  $502,62 \pm 23,92\text{kJ}$  (24,83%) goes to the energy value of proteins.

In the perspective of the long tradition, uniqueness of production and characteristics of final product, Banijska sausage fulfills all the requirements to be a product with protected label of geographic origin. However this can be done only by the people still living in Banija.

**Key words:** banijska sausage, production, quality, tradition.

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