

### 3.2. REMARKS ABOUT THE METHODOLOGY USED

The gravimetric method used to determine the sorption isotherms of meat, has been considered proper in this study, but we must be aware that it is a slow method and it needs to work in sterile conditions. This method is limited, and it can not be used to obtain the water content at high water activities ( $a_w > 0.95$ ).

The salting of the meat is better controled by using NaCl solutions of known concentration rather than saturated NaCl solutions.

The determination of  $D_e$  by the drying-box method is a very simple method, but it has also his limitations. It is important to process the samples with a similar length, and at air relative humidities that do not allow the crust formation or the microbiological growth.

The mathematical equation fitted to the drying curve needs to be applied being aware of the dependence of the number of terms used.

When shrinkage is considered, the assumption of uniform shrinkage instead of a non uniform shrinkage may involve some error. In that case, the global error committed assuming uniform shrinkage will be, probably, an over estimation of  $D_e$ , because at the surface (low water content) the shrinkage will be under estimated.