

DEVELOPMENT OF CHICKEN MEAT PATTIES INCORPORATING NATURAL ANTIOXIDANTS

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ABSTRACT

Functional ingredients like ginger paste (0, 2.0, 4.0, 5.0, 6.0, 8.0 and 10.0% levels), tomato paste (0, 1.0 and 2.0 up to 5.0% levels) and aloe vera gel (0, 1.0, 2.0 up to 5.0 % levels) were incorporated in the chicken meat patties for the standardization of recipe. On the basis of sensory evaluation, the best levels of ginger paste (5%), aloe vera gel (3%) and tomato paste (4%) were incorporated for the development of chicken meat patties for health benefits. The control chicken meat patties and chicken meat patties containing aloe vera gel, ginger paste and tomato paste (AGT) were packed in LDPE and vacuum packed in HDPE and stored under frozen ($-20 \pm 2^\circ \text{C}$) storage for two months to study the shelf-life of the product. It was observed that AGT chicken meat patties had significantly ($p \leq 0.05$) higher moisture, protein, fat, ash, cooking yield, sensory attributes, lower free fatty acid content, peroxide value, % diameter and shear force in comparison to control samples. Non significant difference ($P, 0.05$) in pH and total viable count (TVC) were observed. Product quality decreased as frozen storage time increased. Vacuum packed chicken meat patties had significantly ($p \leq 0.05$) higher moisture, lower free fatty acid content, lower peroxide value and higher scores for overall acceptability than LDPE packed at the end of two months of frozen storage period ($-20 \pm 2^\circ \text{C}$).

KEYWORDS: Chicken meat patties, Aloe vera gel, Ginger paste, Tomato paste, Sensory evaluation, Shelf life