

Quality and acceptability of chicken meat cutlets incorporated with chicken meat emulsion

M. Anna Anandh

Chicken meat cutlets with 25, 50 and 75 per cent levels of chicken meat emulsion were prepared and their quality evaluated. Chicken meat cutlets prepared with 100 per cent minced chicken meat were used as control. Significant ($P < 0.05$) increase was observed in chicken meat emulsion incorporated chicken meat cutlets for breading pickup, product yield and moisture retention. pH, diameter shrinkage and water holding capacity values were differed significant ($P < 0.05$) from control and the values non significantly increased with increasing level of chicken meat emulsion in the chicken meat cutlet formulation. Moisture, protein and fat content values between control and chicken meat emulsion incorporated chicken meat cutlets did not differed significantly between them. Sensory evaluation scores for appearance and colour, flavour, texture, juiciness, binding and overall acceptability were highest for 50 per cent chicken meat emulsion incorporated chicken meat cutlets followed by 75 per cent and 25 per cent chicken meat emulsion incorporated chicken meat cutlets. Thus, it can be concluded that 50 per cent chicken meat emulsion can be effectively used for preparation of chicken meat cutlets of an acceptable quality without affecting quality and acceptability.

Key Words : Chicken, Meat, Emulsion, Cutlets, Quality, Acceptability

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AUTHOR FOR CORRESPONDENCE

M. Anna Anandh, Tamil Nadu Veterinary and Animal Sciences University, Department of Livestock Products Technology, Veterinary College and Research Institute, **Tirunelveli (T.N.) India**
(Email : drannaanandh@gmail.com)
