



RESEARCH ARTICLE.....

Effect of vacuum tumbling on sensory quality of marinated chicken products

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ABSTRACT..... A study was undertaken to assess the effect of vacuum tumbling on sensory quality of marinated chicken products from breast and leg meats. Chicken cut up parts (breast and leg individually) along with marinade were vacuum tumbled for 0 h, 1 h, 2 h and 3 h duration. Breast and leg samples were also marinated for 6 h (traditional marination) each without vacuum tumbling. Control, tumbled and traditionally marinated samples for each type of meat were cooked in an oven at 170°C for 40 minutes. Increased tumbling time resulted in an improvement in sensory scores of marinated chicken leg and breast. Vacuum tumbling of breast cuts for 2 h results in better tenderness scores and equivalent flavour, texture, juiciness and overall acceptability scores as that of 6 h of traditional marination. Vacuum tumbling of leg cuts for 2 h resulted in better flavour, texture, tenderness and overall acceptability scores and equivalent juiciness scores as that of 6 h of traditional marination. The vacuum tumbling for 2 h and 3 h resulted in statistically similar sensory scores. It was concluded that 2 h of vacuum tumbling can be used in place of 6 h of traditional marination for development of marinated chicken products from breast and leg cuts.

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