



RESEARCH ARTICLE.....

## Quality and acceptability of turkey (*Meleagris gallopavo*) meat cutlets

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**ABSTRACT.....** A study was conducted to assess the quality and acceptability of turkey meat cutlets. Cutlets prepared from broiler chicken meat were used as control. Significantly ( $P<0.05$ ) higher breeding pick up, moisture retention, product yield, water holding capacity, moisture and fat percentage were observed in control broiler chicken meat cutlets as compared to turkey meat cutlets. The product shrinkage value was significantly ( $P<0.05$ ) higher in turkey meat cutlets as compared to control broiler chicken meat cutlets. No significant change was noticed in pH, protein and microbial counts between the control broiler chicken meat and turkey meat cutlets. The cutlets prepared by using broiler chicken meat more acceptable and turkey meat cutlets were assessed as moderately to highly acceptable. Therefore, turkey meat can also be successfully used for value addition in to preparation of meat cutlets with comparable physico – chemical, microbial and sensory characteristics of control broiler chicken meat cutlets.

**KEY WORDS.....** : Turkey, Broiler chicken, Meat, Cutlets, Quality, Microbial profile, Acceptability

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