

Development and quality evaluation of meat balls from turkey meat

M. Anna Anandh

A study was conducted to develop and assess the quality and acceptability of meat balls from turkey meat (*Meleagris gallopavo*). Meat balls prepared from broiler chicken meat were used as control. Significantly ($P < 0.05$) higher pH, product yield (%), moisture retention (%), moisture (%), protein (%) and fat (%) were observed in turkey meat balls. The product shrinkage (%) was non-significantly higher in broiler chicken meat balls as compared to turkey meat balls. No significant differences were observed in microbial counts between the broiler chicken meat and turkey meat balls. Physico-chemical parameters of turkey meat balls were comparable with broiler chicken meat balls. Sensory evaluation scores results indicated that meat balls prepared from turkey were rated “very palatable” and were comparable with meat balls prepared from broiler chicken meat. Therefore, it can be concluded that, turkey meat can be successfully used for preparation of meat balls of acceptable quality.

Key Words : Turkey, Broiler, Chicken, Meat, Balls, 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, annaanandh.m@tanuvas.ac.in
