



RESEARCH ARTICLE.....

Tenderization of spent Japanese quail using ginger extract and sodium bicarbonate

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ABSTRACT..... A study was conducted to standardize the method for tenderization of spent Japanese quail (*Coturnix coturnix japonica*) with ginger extract (GE) and sodium bicarbonate (SB) alone and in combination. Spent Japanese quail carcasses were treated with 5 % GE, 2.5% SB and 5% GE + 2.5% SB. Treated spent Japanese quail carcasses were kept at $4 \pm 2^{\circ}\text{C}$ for 12 hours and were evaluated for various physico-chemical and organoleptic qualities. The results showed that spent Japanese quail carcass treated with 5% GE + 2.5% SB had significantly ($P < 0.05$) better physico-chemical properties as compared to other treated samples. The results of sensory attributes also showed that the scores for appearance and colour, flavour, tenderness, juiciness and overall acceptability significantly ($P < 0.05$) higher for % GE + 2.5% SB treated spent Japanese quail carcass samples as compared to Japanese quail carcasses treated with 5% GE or 2.5% SB. Therefore, combination of 5% GE and 2.5% SB more efficient for tenderization of spent Japanese quail carcasses for production of products.

KEY WORDS..... Japanese quail, Spent, Ginger extract, Sodium bicarbonate, Tenderization, Quality, Sensory attributes

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