

Functional and biochemical composition of chicken meat balls supplemented with sweet corn

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ABSTRACT : Poultry is a choice meat in India, as it contains less fat and is said to be easily digestible than other meat. Also the price of poultry meat is lower than that of the red meat. In the present investigation sweet corn was incorporated in the chicken meat for the development of high fiber chicken meat balls. While studying the effect of fiber incorporation on the functional parameters it was observed that cooking yield and emulsion stability significantly decreased and the values were 91.94 per cent and 91.13 per cent in control and 87.28 per cent and 87.01 per cent in case of T₇ (18% Sweet corn powder). The physico chemical analysis revealed that with addition of sweet corn powder (3%) level, the pH decreased from 6.31 to 6.26, TBARS from 0.39 to 0.33 (mg malonaldehyde/Kg), ash content from 2.60 to 2.52 per cent crude protein 17.15 to 17.10 per cent, where as moisture increased from 66.06 to 67.11 per cent, crude fiber from 0.58 to 0.65 per cent. Coliform were not evident in the stored samples up to 30 days of storage, however, psychrophyll count was found after 30 days of storage. The total psychrophilic count in control samples was 0.36 (log cfu/g) which increased to 0.81 (log cfu/g), with addition of 25% Sweet Corn paste

Key Words : Chicken meat, dietary fibre, antioxidant activity, TBARS, shelf life.