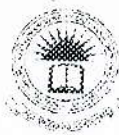


**EFFECT OF PHYSICAL, NUTRITIONAL AND
SENSORY PROPERTIES OF SAUSAGE
INCORPORATED WITH DIFFERENT NON-MEAT
INGREDIENTS**



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ABSTRACT

Non-meat ingredients are used to impart flavor, slow bacterial growth and increase the yield of the sausage production. Therefore, the aim of this present study was to investigate the nutritional value, physical properties, microbial content and shelf life of chicken sausage incorporated with non-meat ingredients namely, soy protein powder, non-fat milk powder and potato starch at the rate of concentration 2% (w/w). Sausage samples were analyzed for physical, nutritional and sensory properties during refrigerated storage at -10°C . The nutritional, physical (moisture, dry matter, ash, fat, pH, texture and color) and sensory characteristics (colour, taste, texture, flavor and overall acceptability) were analyzed, at day 1, week 1, week 2 and week 3 of storage. Moisture, ash, dry matter, fat, pH, texture and color were significantly difference ($p < 0.05$) among the treatments at day one. The results of this study revealed that, the dry matter ($36.67 \pm 0.17\%$) ash ($3.00 \pm 3.00\%$) and pH ($6.45 \pm 0.03\%$) content were significantly ($p < 0.05$) higher in chicken sausage incorporated with of potato starch. Fat content was significantly ($p < 0.05$) higher in chicken sausage incorporated with soy protein powder ($15.47 \pm 0.29\%$). Moisture was significantly higher in without added non-meat ingredient (control) sausage ($70.74 \pm 0.12\%$). And hardness was significantly ($p < 0.05$) higher in chicken sausage incorporated with of soy protein powder ($4.8 \pm 0.3\%$).

During storage the ash, pH content and dry matter content were significantly ($p < 0.05$) increased and fat content and moisture content was significantly ($p < 0.05$) decreased storage period. At week one, the higher hardness value ($4.8 \pm 0.3 \text{ N}$) showed in soy protein powder incorporated chicken sausage and least value ($4.8 \pm 0.3 \text{ N}$) showed in without added non-meat ingredient (control) sausage. Organoleptic properties were

evaluated through the panel of 30 members. As a results of organoleptic characteristics revealed that, 2% of potato starch incorporated chicken sausage had the highest mean score of overall quality of all sensorial properties namely, color, taste, texture, flavor, and overall acceptability. Results revealed that most of the panelist accepted that sausage made from 2% of non-meat ingredient incorporated chicken sausage. Finally, it could be concluded that the non-meat ingredient is enriching the sausage manufacture and it is very much important in improvement of human nutrition.

TABLE OF CONTENTS

Title No.	Page No.
CHAPTER ONE	1
1.0 INTRODUCTION	1
CHAPTER TWO.....	4
2.0 LITERATURE REVIEW	4
2.1 Present Status and Trends in Meat Industry	4
2.2 Non-meat ingredients.....	6
2.2.1 Additives	7
2.2.2 Meat extenders and Fillers	7
2.2.3 Binders	8
2.3 Categories of non-meat ingredients	9
2.3.1 Chemical substances used as ingredients	9
2.3.2 Animal origin used as ingredients	9
2.3.3 Plant origin used as Ingredients	10
2.4 Application of non-meat ingredients	12
2.4.1 Methods of application.....	12
2.4.1.1 During chopping	12
2.4.1.2 During grinding	12
2.4.1.3 Application to non-comminuted meat	12
2.5 Nutritional value of non-meat ingredients	13
2.6 Sausage production	14
2.6.1 Classification of Sausage	15
2.6.1.1 Fresh Sausages.....	15
2.6.1.2 Fermented Sausages	15
2.6.1.3 Smoked Precooked Sausages	15
2.6.1.4 Emulsion-Type Sausages.....	16
2.6.1.5 Cooked Sausages	16
2.6.1.6 Fish Sausage	17
2.7 Raw materials need for manufacturing sausage.....	17
2.7.1 Biological materials.....	17
2.7.1.1 Salt.....	18
2.7.1.2 Spices.....	18

2.7.1.3 Binders and Extenders	18
2.7.1.4 Water	19
2.7.1.5 Casings	19
2.8 Quality characters of sausage.....	20
2.8.1 Texture.	20
2.8.2 Flavor.	20
2.8.3 Color.....	20
2.8.4 Microbiological standards	21
CHAPTER THREE.....	22
3.0 MATERIALS AND METHODS	22
3.1 Experimental Location and Treatments	22
3.2 Ingredients and materials	22
3.2.1 Source of ingredients used to prepare sausage.....	23
3.3 Procedure of sausage preparation	24
3.3.1 Dehydration of Garlic, Curry leaves and Ginger	24
3.3.2 Procedure of potato starch preparation.....	24
3.3.3 Chicken Sausage Preparation	25
3.4 Analysis of parameters.....	27
3.4.1 Determination of Moisture	27
3.4.2 Determination of Ash content	28
3.4.3 Determination of fat content	29
3.4.4 Determination of pH.....	30
3.4.5 Determination of texture	30
3.4.6 Determination of color	31
3.4.7 Microbiological analysis	32
3.3.8 Sensory evaluation	33
3.3.9 Statistical analysis	34
CHAPTER 4.....	35
4.0 Results and Discussion.....	35
4.1 Chemical attributes of fresh chicken meat.....	35
4.2 Preliminary study of finding the best non-meat ingredients concentration level for manufacturing of sausage.....	36
4.3 Nutritional attributes and pH variation of sausage manufactured with different types of non -meat ingredients at day one.	37

4.4 Nutritional attributes variation of sausage manufactured with different types of non -meat ingredients during four (4) week of storage period	38
4.4.1 Moisture content (%) sausage in during storage period.....	38
4.4.2 Dry matter content (%) sausage in during storage period.....	40
4.4.3 Ash content (%) sausage in during storage period.....	41
4.4.4 pH content sausage in during storage period	42
4.4.5 Fat content (%) sausage in during storage period	43
4.4.6 Color of sausages	45
4.4.7 Texture of sausages	48
4.4.7.1 Hardness (N).....	48
4.4.7.2 Springiness	49
4.4.7.3 Cohesiveness	49
4.4.7.4 Gumminess (N)	50
4.4.7.5 Chewiness (N)	50
4.4.8 Microbiological analysis (CFU/g) of sausages	51
4.4.9 Evaluation of sensory qualities of sausage made by adding different non-meat ingredients.....	53
4.4.9.1 Sensory attributes variation at day one evaluation	53
4.4.9.2 Sensory attributes variation at one week of storage evaluation.....	55
4.4.9.3 Sensory attributes variation at two week of storage evaluation	56
4.4.9.4 Sensory attributes variation at three week of storage evaluation	58
CHAPTER 5.....	60
5.0 CONCLUSION	60
REFERENCE.....	62
APPENDIX I.....	72