

Development of shelf stable dried and rehydrated ready to eat meat rings using meat of different species

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The present study was conducted to develop a dried and rehydrated type ready to cook shelf stable meat ring from meat of different species like poultry, pork, chevon and fish. Deboned and fiber free minced meat from freshly slaughtered animal has been used. A suitable formulation was standardized containing 75% minced meat along with various extenders. The formulated and standardized poultry meat ring was taken as control and rings from other meat as treatments and were used for various physico-chemical and sensory quality evaluation. The pH and cooking yield of rings were 6.2, 93.5; 6.0, 90.3; 6.5, 93; 5.7, 87 respectively for poultry, pork, chevon and fish meat incorporated products. The consecutive moisture, protein and fat percent were calculated as 8.6, 49.8, 14.4 for poultry; 9.5, 43.8, 17.5 for pork; 10.4, 47.6, 16.8 for chevon and 12.3, 48, 15.2 for fish meat rings respectively. The protein content was significantly ($p<0.05$) higher in poultry meat ring, where as the fat content was significantly ($p<0.05$) higher in pork meat rings and the moisture content was significantly ($p<0.05$) higher in fish meat ring. In case of sensory scores, the overall acceptability of fish meat ring was found to be significantly ($p<0.05$) higher than the other, followed by poultry, chevon and pork meat rings. Preparation of dried and rehydrated, ready to cook shelf stable meat rings of these species could be a novel approach for economic utilization of spent animal meat and development of innovative types of meat products.

Biography

Bhujendra Soni has completed his B.V.Sc. & A.H. at the age of 23 years from College of Veterinary Science and Animal Husbandry, Durg, C.G. and doing post graduation (M.V.Sc.) in LPT and meat science from Indian Veterinary Research Institute, Izatnagar.

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Development of goat milk paneer from Rohilkhandi breed

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The present study was conducted to develop goat milk paneer and comparison with cow milk paneer. Goat milk taken from Rohilkhandi breed which contain 5% fat. The manufacture of paneer involves standardization of milk, heat treatment, coagulation, draining of whey, pressing, dipping in chilled water and packaging. Cow milk paneer used as control and various physico-chemical and sensory quality were evaluated. The pH and yield were 6.2, 13.2%; 6.3, 15.6% respectively for cow and goat milk paneer. The consecutive moisture, protein, fat and ash percent were calculated as 48.5, 17.5, 25.5, 2; for cow milk paneer, 50.5, 18.6, 27.4, 2.6 for goat milk paneer. The all above parameter content was significantly ($p<0.05$) higher in goat milk paneer. In case of sensory scores, the overall acceptability of goat milk paneer was found to be significantly ($p<0.05$) higher than the control. Goat milk paneer was creamy white in colour, had no goaty smell and salty taste. So, it can be widely used as a base material for the preparation of a variety of culinary dishes, stuffing material for various vegetable dishes, snacks and sweet meats.

Biography

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