

## Application of Dastambo Fruit (*Cucumis melo* var. *dudaim*) Extract for Buffalo Meat Tenderization

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**Abstract :** In line with the increasing demand for high-quality and safe food products, the present study is intended to examine the crude extract and juice of the fruit of *Cucumis melo* var. *dudaim* on tenderization of meat. Cubic pieces were selected from the biceps femoris muscle of a five year-old female water buffalo; then, they were cut two or three hours after the buffalo was slaughtered. The selected samples were superficially exposed to the resolution obtained from the powder of the extract of *Cucumis melo* var. *dudaim*. Distilled water as a control sample and the powder of fruit extract of the mentioned plant with 0.5, 1 and 1.5 percent concentrations were experimented in the study. These samples were kept for three time spans of 2 hours, 7 and 14 days. Then, some tests were conducted on the samples both before and after cooking them. In general, with regard to the results obtained from the experiments and the investigations of the impact of time and different concentrations on the tenderization of buffalo meat, it can be argued that the time span of 2 hours and the concentration of 1.5 % can be considered as the best time and concentration for obtaining the most desirable tenderness. Also, tenderness increased in the samples kept for 7 and 14 days; however, due to the extraordinary decomposition, the samples were rather doughy and pasty.

**Keywords :** meat, *Cucumis melo* var. *dudaim*, tenderization, water buffalo

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