

Use of Apple Pomace as a Source of Dietary Fibre in Mutton Nuggets

Authors : Aamina B. Huda, Rehana Akhtera, Massarat Hassana, Mir Monisab

Abstract : Mutton nuggets produced with the addition of apple pomace at the levels of 0% (Control), 5% (Treatment 1), 10% (Treatment 2), and 15% (Treatment 3) were evaluated for emulsion stability, cooking yield, pH, proximate composition, texture analysis and sensory properties. Apple pomace addition resulted in significantly higher ($p \leq 0.05$) emulsion stability and cooking yield of treatments in comparison to control and pH values were significantly higher ($p \leq 0.05$) for the control as compared to treatments. Among the treatments, the product with 15% apple pomace had significantly ($p \leq 0.05$) highest moisture content, and protein, ash and fat contents were significantly ($p \leq 0.05$) higher in control than treatment groups. Crude fiber content of control was found significantly ($p \leq 0.05$) lower in comparison to nuggets formulated with 5%, 10% and 15% apple pomace and was found to increase significantly ($p \leq 0.05$) with the increasing levels of apple pomace. Hardness of the products significantly ($p \leq 0.05$) decreased with addition of apple pomace, whereas springiness, cohesiveness, chewiness and gumminess showed a non-significant ($p \geq 0.05$) decrease with the levels of apple pomace. Sensory evaluation showed significant ($p \leq 0.05$) reduction in texture, flavour and overall acceptability scores of treatment products; however the scores were in the range of acceptability and T-1 showed better acceptability among apple pomace incorporated treatments.

Keywords : Mutton nuggets, apple pomace, textural properties, sensory evaluation

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