

عنوان مقاله:

Improvement of Chemical and Sensory Properties of Sheep Meat by Kiwi Powder Treatment

محل انتشار:

مجله طب دامپزشکی جایگزین، دوره 3، شماره 6 (سال: 1399)

تعداد صفحات اصل مقاله: 8

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خلاصه مقاله:

Kiwi (*Actinidia chinensis* planch or *Actinidia deliciosa*) is a climbing vine with fuzzy edible fruit belonging to the actinidiaceae family. The high levels of vitamin C, E and K, dietary fibers, phenols, flavonoids, and antioxidants present in the green meat of kiwi fruit can reduce the risk of different disorders such as cancer and cardiovascular disease. It also increases resistance to many other diseases. The aim of this study was to evaluate the possible effects of ۱۵% kiwi powder on protein changes, degree of hydrolysis, peptide chain length, pH, cooking loss, and sensory evaluation of sheep meat to tender it. To prepare the meat for treatment, it was cut into ۳ cm cubic pieces by a clean knife and immersed in kiwi powder mixture. It was subjected to different tests at time periods of ۴، ۱۲ and ۲۴ hours. The control sample was untreated pure sheep meat pieces. The results were analyzed by SPSS software and paired-sample T Test. According to the findings, protein content and peptide chain length decreased significantly with time ($p < 0.05$), while the degree of hydrolysis and cooking loss increased significantly (after ۲۴h) ($p < 0.05$). The highest general acceptance score was for the ۲۴-hour treatment. By adding kiwi powder, based on the amount of actinidine enzyme present, the solubility level of meat proteins increases and its sensory and mechanical properties are improved.

کلمات کلیدی:

Kiwi, Sheep meat, Texture properties, کیوی, گوشت گوسفند, خواص بافتی

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