

عنوان مقاله:

Effect of Ultrasound and Different Flour Addition In Batter on Quality of Deep Fat-Fried Chicken Nuggets

محل انتشار:

سومین همایش ملی علوم و صنایع غذایی (سال: 1393)

تعداد صفحات اصل مقاله: 7

نویسندگان:

, S. Yosefzadeh Sani - Food Science and Technology, Islamic Azad University, Quchan, Iran

E. Ataye salehi - Assistant Professor, Department of Food Science & Technology, Quchan Branch, Islamic Azad University, Quchan, Iran

Z. Sheikholeslami - Member of Scientific Board of Agricultural Engineering Research Department of Khorasan –E Razavi

خلاصه مقاله:

Consumption of breaded food has become very popular over the last few years. In this study the effects of soy and corn flour and ultrasound in batter on quality of deep-fat fried chicken nuggets with completely randomized design was evaluated. Wheat flour in batter formula was replaced with 5, 10% soy and corn flour and batter was sonicated 70 KHZ. Chicken nuggets were fried at 170°C. properties like moisture content, texture, and oil content were determined. means were compared with Duncan test. Results showed that comparing with control batter, 10% corn flour addition with ultrasound provided the highest texture in batter formulation. batters containing 10% corn flour without ultrasound showed the lower moisture content. The lowest moisture loss was batters containing 10% soy flour with ultrasound.

کلمات کلیدی:

chicken nuggets, flour, physical properties, ultrasound

لینک ثابت مقاله در پایگاه سیویلیکا:

<https://civilica.com/doc/334214>

