

## عنوان مقاله:

(Frozen storage stability of beef patties incorporated with extracts from ulam raja leaves (Cosmos Caudatus)

## محل انتشار:

اولین کنگره بین المللی و بیست و چهارمین کنگره ملی علوم و صنایع غذایی ایران (سال: 1395)

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## خلاصه مقاله:

In Malaysia, fresh ulam raja leaves (Cosmos Caudatus) are eaten raw with rice. In this study, beef patties incorporated with extract of ulam raja (UREX) and commercial green tea extract (GTE) added individually at 200 and 500 mg/kg were stored at  $-18^{\circ}\text{C}$  for up to 10 weeks. Lipid oxidation, cooking yield, physicochemical properties, textural properties, proximate composition and sensory characteristics of beef patty were compared between those incorporated with UREX, GTE and control (pure beef patty). Incorporation of UREX or GTE at 500 mg/kg into beef patties reduced the extent of lipid oxidation significantly ( $P < 0.05$ ). UREX showed strong lipid oxidation inhibitory effect, comparable with GTE. In addition, significant improvement ( $P < 0.05$ ) in cooking yield and textural properties was also recorded. However, incorporation of UREX and GTE into beef patties showed no significant influence ( $P > 0.05$ ) on the colour, pH, proximate composition and overall sensory acceptability of the patties

## کلمات کلیدی:

Ulam raja (Cosmos Caudatus), Green tea extract, Beef patty, Frozen storage

## لینک ثابت مقاله در پایگاه سیویلیکا:

<https://civilica.com/doc/573995>

