STABILITY OF VACUUM PACKAGED LOW FAT CHICKEN BURGER EXTENDED BY QUINOA POWDER

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Abstract

Proximate composition, moisture loss, total acidity, pH value, physical examination (cooking loss, shrinkage value, texture coefficient indices, and Feder value), microbial examination, and sensory evaluation were done in order to study the effect of extending chicken wings meat by 15% germinated quinoa seeds flour to produce low fat chicken burger, packaged in two different packing materials and stored frozen for nine months. The data indicated reduction in the moisture content, crude either extract, and increase in the ash content, pH value, and total acidity for the samples extended by quinoa flour compared with the control one. The data showed that the extended samples with quinoa flour had the lowest values of TBA, cooking loss, and shrinkage value compared with the control ones. The data also revealed that, the sample contained quinoa flour had total bacterial count and psychrophilic bacterial count lower than the control sample. In addition, it has higher evaluation values for overall acceptability than the control one.

Key words: *chicken wings, low fat chicken burger, quinoa flour, vacuum packaging*