

EFFECT OF STORAGE TIME, NATURAL ANTIOXIDANT, AND PACKAGING TREATMENTS ON THE QUALITY OF CHICKEN MEAT PRODUCT

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Abstract

Proximate composition, moisture loss, total acidity, pH value, TBA value, WHC, Expressible water, total bacterial count, and sensory evaluation were done in order to study the effect of natural antioxidant (thyme powder), and packaging treatment on the stability of chicken meat burger made from chicken thighs and stored frozen for 8 months. The data indicated reduction in the moisture content, and pH value, while increase in the total acidity, and TBA values for the control samples compared to the treated ones. The data showed that the treated samples by 1% thyme powder had the lowest values of TBA, total bacterial count compared with the control ones. In addition, it has higher evaluation values for overall acceptability than the control one.

Key words: *Thyme, antioxidant, packaging treatment, chicken product*