

DEVELOPMENT OF READY TO SERVE CHICKEN MEAT SPREAD

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Compared to developed countries, per capita consumption of meat is low in Sri Lanka. Therefore, it is necessary to develop new meat products or upgrade the existing products to increase meat consumption. The research was executed to develop and formulate a high quality ready-to-serve chicken based meat spread using different ratios of minced chicken breast meat and mechanically deboned meat as treatments, mixed with other ingredients. The best level of meat ratios were determined based on the results of sensory evaluation done by using 20 trained panelists with five point hedonic test. Each of the treatment was replicated four times in a CRD design. According to the results, there was a positive significance ($p < 0.05$) among treatments for colour and flavour. The treatment containing 80% breast meat and 20% mechanically deboned meat was selected as the best ratio based on the sums of ranks obtained through sensory evaluation. pH, aerobic plate count, moisture content, crude protein and crude fat of the selected product were determined. Further, shelf life of the selected product stored under refrigerated conditions (4 °C) was determined weekly for one month by testing for *Salmonella*, *E. coli* and *Staphylococcus*. The product quality was compatible with the Sri Lankan Standards specified for meat and meat based products with 63.6% moisture content, 15.1% crude protein and 17.9% crude fat. Microbial counts were lower than the Sri Lanka Standard Institute standards (SLS 516). Study concludes that ready-to-serve chicken meat based spread could be developed with acceptable quality.

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