

Development of Canned Black Chicken in Garlic Sauce

Wuttichai Ladkrue Auengploy Chailangka Amphon Warittitham

Abstract

The development of canned black chicken in garlic sauce was aimed to study effect of thermal processing on microbiology and sensory qualities. This experiment was studied by the heat processing condition which varied temperature (115°C and 121.1 °C) and F_0 (6 and 8) value using 2X2 Factorial experiment in CRD. The results show that the temperature, F_0 value and the interaction between the temperature and F_0 value significantly affected on texture liking and overall liking of consumer sensory test ($P \leq 0.05$). The suitable thermal processing condition was 121.1 °C retort temperature, F_0 value = 6 minutes and process time = 18 ± 2 minutes. The product that using this process was accepted by panelists (n=50) with slightly like on herb flavor (6.41 ± 0.16), flavor (6.26 ± 0.25), texture (6.57 ± 0.12) and overall liking (6.52 ± 0.20). Moreover, Pathogenic and spoilage bacteria were not found in this product. The production costs of canned black chicken in garlic sauce is 33.82 bath/can (Net weight = 240 g)

Keyword : Black chicken, Canned food, Thermal processing, F_0 , Process time

Registered No. : 58(2)-0211-051

Livestock Industry Development Center, Bureau of Livestock Extension and Development, Department of Livestock Development