

B-56 : USE OF BREADFRUIT FLOUR IN PORK SAUSAGES

K C K Swarnatilake, H W Cyril

Dept. of Animal Sci., Fac. of Agric., University of Peradeniya.

Binding ability of breadfruit flour in pork sausages was investigated. Pork sausages were prepared with 60% of meat and 15% of rush. Breadfruit flour was used to

replace rusk in 25%, 50%, 75% and 100% levels. Effect of breadfruit flour on quality characters such as pH, tenderness, cooking loss, water holding capacity, rancidity and subjective characters were evaluated during storage at - 4°C.

pH value of sausages decreased from 5.81 ± 0.02 to 5.63 ± 0.03 with increasing breadfruit flour level. pH values increased in all the samples during the storage. Tenderness increased gradually with increasing breadfruit flour level up to 75% and then decreased. Water holding capacity was observed to be increased (55.8 ± 0.29 to 57.33 ± 0.00) with increasing breadfruit level and gradually decreased (55.80 ± 0.29 to 43.37 ± 0.76) with increasing storage period. Increased breadfruit flour level in sausages increased the TBA values. Cooking loss was found to decrease (10.37 ± 0.98 to 1.82 ± 0.14) with gradual substitution of breadfruit flour. In each sample, cooking loss increased with storage period. Furthermore, it was revealed that the substituted sausages were pale in colour and less acceptable than the control.