B-60 : USE OF RICE BRAN IN PORK SAUSAGE

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Rice bran is an inexpensive, rich energy and protein source which is especially abundant in Sri Lanka. The potential of including rice bran in pork sausages was investigated. Four different rice bran levels were included in pork sausages and during the storage period an evaluation was conducted for colour, tenderness, cooking loss and thiobarbituric acid value and water holding capacity at - 4°C.

Water holding capacity of pork sausages increased with increasing rice bran level and it was 64.75 $\pm$ 1 and 32 $\pm$ 1 for the control and the 100% rice bran level respectively and decreased during the storage period upto one week and then increased. Shear value of the sausages increased with the rice bran level from 0.51 $\pm$ 0.01 kg to 0.92 $\pm$ 0.01 in control and 100% rice bran level respectively and it decreased with storage upto the first week and increased thereafter. Cooking loss decreased during the storage upto one week and then it increased. The highest cooking loss of 8.7 $\pm$ 0.2 and lowest of 5.3 $\pm$ 0.1 were shown in control and 100% rice bran level respectively. pH also increased upto second week and decreased thereafter. Increasing rice bran level increased pH from 5.7 $\pm$ 0.1 in control to 6.1 $\pm$ 0.1 in 100% rice bran level. Thiobarbituric acid value of sausages were neither significantly different during storage nor with the increasing rice bran level.

According to the sensory evaluation scores: appearance, colour, texture juiciness and general acceptability were highest for sausages which were made from 25% of rice bran and 75% of rusk as a binder.