

B-61 : THE COLOUR IMPROVEMENT IN FRESHWATER FISH SAUSAGES

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The study was designed to improve the colour of fresh water fish sausages using Kurakkan (*Eluesine coracana*) flour as natural colouring agent as well as a binding agent. Fresh water fish sausages were prepared in which the binder (rusk) was replaced to 0.25% and 40% by kurakkan flour. The effect of kurakkan substitution on colour, shrinkage, and water holding capacity (WHC) were evaluated during storage periods of 0, 1, and 2 weeks at -4°C. A sensory evaluation was done using ten taste panelists. Elevated kurakkan levels in raw sausages increased the pH (5.1 to 6.4), WHC (52.6 to 59.8%), shear value (0.83 to 1.53 kg) and improved the colour (pink to light brown). Shrinkage values showed variable results. During a 2 week

storage period, an improvement in colour and a gradual decline in WHC were observed in all the samples. The pH value increased gradually during storage in the samples of control and in 25% kurakkan substitution while variable results were observed in the sample of 40% substitution. A lower cooking loss was observed in the samples of 25% kurakkan substitution than in the control and in the 40% substitution. According to panel, the colour of the cooked sausages improved with increasing kurakkan substitution, but no significant differences (p) were observed in the appearance, texture, taste, juiciness and general acceptability.