

**B-62: POSSIBILITY OF USING KOHILA AS A SUBSTITUTE FOR
WHEAT FLOUR IN RABBIT SAUSAGE**

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The rhizomes of *Lasia spinosa* (Kohila) were included in 0%, 50% and 100% levels as the substitute for wheat flour in making rabbit sausages. The products were stored at -4°C temperature for different time periods (1, 2, 3 and 4 weeks). The effects of Kohila content and storage time period on: Shear Force, Shrinkage, Water Holding Capacity and pH values of the products were assessed. The Sensory Evaluation Tests were also conducted for the products with the help of a taste-panel.

Increasing Kohila levels and storage time period increased the Shear Force and Shrinkage, and reduced the Water Holding Capacity of the rabbit sausages. However the pH values increased gradually with storage period and remained with no changes with increasing Kohila levels. The results of the Sensory Evaluation Tests indicated that inclusion of Kohila in rabbit sausages had no effect on texture, taste, juiciness and general acceptability, But improved the appearance.