

B-63 : PREPARATION OF RABBIT MEAT LOAF

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The main objective of the study was to change the appearance and structure of rabbit carcass by converting to products of different shapes. It also aimed to improve eating quality characters of the product. Four types of meat loaves were formulated.

The tenderness, shrinkage, rancidity, pH and water holding capacity were recorded during storage period at -4°C. A taste panel was conducted on the cooked products to evaluate the effect of four treatments on taste, colour, juiciness, texture and general acceptability.

During the storage period, the rancidity, pH and tenderness increased while shrinkage tends to decrease in all four treatments. Water holding capacity decreased upto the second week and then increased. Results of objective evaluation and sensory evaluation indicated no significant difference (P) between the four products.