

B-80: Use of banana flower pod in preparation of sausages

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The effect of including banana flower pod powder on the physical and biochemical properties of pork sausages was investigated. The effects of storage time (3, 6, 9, 12 days) on the quality of sausages were studied. The quality parameters evaluated were: water holding capacity, tenderness, TBA value (Yancidity), pH and shrinkage. Sensory evaluation tests were conducted for all samples to assess the overall acceptability.

Water holding capacity, acidity and rancidity of the sausages increased during the storage period and also increased with banana flower pod powder level. Shear value and pH of sausages decreased during the storage period and also increased with banana flower pod powder level. Shrinkage of sausages increased slightly during the storage period and with banana flower pod powder level.

The results of sensory evaluation tests indicate that inclusion of banana flower pod in pork meat-based sausages had no effect on the texture, taste, juiciness and general acceptability, but improved the appearance of sausages.