

B-81: Development of new barbecue type sausage

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Meat plays a significant role for human beings as a good source of protein which helps to build up body tissues and maintain metabolic activities in living parts. Ancient man used to fulfil their food requirements by using barbecued meat. At present, sausage is consumed after dipping in a sauce and barbecuing.

The problem arising here is the fact that the consumer has to buy the sausage and sauce separately. This study was carried out with the objective of introducing a new barbecue type sausage to the market. Two experiments were conducted. In the first, a sauce was made and later, 5 types of sausages including a control were prepared using different concentrations of the sauce. Sausages were analysed objectively as well as subjectively. According to the sensory evaluation (by Friedman statistical test) the treatment with 25 : 75 sauce : water ratio was the best but it was of high acidity. To overcome the problem of high acidic condition a 2nd experiment was carried out. In addition to the control, 2 types of sausages were prepared using different vinegar : tomato sauce ratio. Objective evaluation indicated that sauce level had a significant effect on the pH, water holding capacity and tenderness.

According to sensory evaluation, the treatment with low acidity was acceptable.