

B-83: Development of green sausages

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The present investigation was designed to formulate a new sausage product according to the taste of local consumers by adding different types of spices. Green chillie, onion, curry leaves, pepper, garlic, ginger, coriander, cinnamon, cloves, cardamom

and nutmeg were used in this study. The effect of green chillie, onion and curry leaves on quality characters of sausages such as colour, tenderness, water holding capacity and pH were evaluated during the storage period at -4°C for 8 weeks.

Sensory evaluation test was carried out using 15 taste panelists. According to the results of sensory evaluation tests, except appearance and taste, the levels of green chillie, onion, curry leaves did not have any significant effect on the quality characters of sausages such as colour, texture, juiciness and general acceptability.

According to the objective evaluation, rancidity value was significantly high in the control. Tenderness and water holding capacity were higher in the control than in the other treatments.