

### **B-35: Preparation of barbecue type sausages**

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This experiment was conducted to prepare ready to use barbecue type sausages. Treatments used were as follows: Sausage dipped in barbecue sauce (Trt II), sausage prepared with barbecue sauce (instead of water) (Trt III), sausage prepared by meat that was marinated in barbecue sauce (Trt IV) and normal sausage as a control (Trt I). Samples from each treatment were stored at  $-4^{\circ}\text{C}$  as cooked and raw. A taste panel was conducted on the first day to evaluate the organoleptic properties of the samples. Objective evaluation was carried out at regular intervals to measure the pH, W.H.C., tenderness, T.B.A. values and cooking loss of the samples during the storage period.

There was no significant difference in pH values of all the samples during the storage period. However, Trt I showed a higher pH value in both raw and cooked samples than other samples.

The length of storage period had no significant effect on loose water content of all the sausage samples. It was noted that a higher value of loose water content had been recorded in the raw sausage sample.

Shear values were not significantly influenced by the different treatments used in preparation of sausages. Storage period had no significant effect on shear values of sausages of all the treatments.

T.B.A. values of all the treatments were very low. No significant difference was observed among the treatments during the storage period of both raw and cooked sausages. There was no significant difference on T.B.A. values between different treatments. The development of rancidity was delayed in cooked samples.

Higher cooking loss was recorded in raw samples of Trt II and IV than Trt I and III. Cooking loss was not significantly affected by storage period in all the treatments. The lowest cooking loss was observed in Trt I (control).

According to the taste panel, Trt I and II obtained higher scores for appearance, colour, texture, taste, juiciness and general acceptability than Trt III and IV.

The results of the sensory evaluation test showed the sausages which were dipped in barbecue sauce were highly acceptable.