

Development of sausage type sandwich fillers using chicken meat and skin

The preparation of a sausage type sandwich filler using low grade chicken meat and skin will serve as timely solution for some environmental and social problems associated with poultry industry. In the present study attempts were taken to develop a sandwich filler using chicken meat and skin, and to evaluate its keeping quality characters at different storage temperatures.

Two different experiment were conducted: *i.e.* using only meet (exp 1), and using both meet and skin at the ratio of 1 : 1 (Exp 2). In each experiment three recipes were used. The only difference in three recipes was the binding material *i.e.*, biscuit powder (R1), non-fat skim milk (R2) and egg (R3).

In proximate analysis of both experiments high protein content could be observed in R2, and high fat, moisture and ash contents could be observed in R3. According to qualitative assessment (by testing panel) of the product R 2 and R 3 were the best in Exp 1 and Exp 2 respectively. Subjective measurements were analyzed in one-week interval up to the storage period of one month.

According to the results, a sausage type sandwich filler could be prepared successfully using both meat, and meat and skin at 1 : 1 ratio. The quality of the final product varied according to the binding material used in each experiment. The storage temperature affected on some objective measurements of the product. The best storage temperature was 0 ° C.