

Development of a ready to eat snack from pork rind

A ready to eat snack from pork rinds was developed as a method of efficient utilization of by-products of pork processing industry. Mechanically removed prokrind were collected from two major pork-processing companies in Colombo and brought to the meat science laboratory in the Dept.of. Animals Science, University of Peradeniya. The experiment comprised six treatments, namely steaming (A), drying (B), treating with acetic acids (C), deep-frying (D), adding monosodium glutamate (E) and spices(F) (salt and chilly). With the replicates the final products were evaluated after two weeks for appearance, color, crispiness, taste, oiliness, and general acceptability by 13 taste panelists. The results revealed that there was a significant ($P < 0.05$) difference among the six treatments for appearance, color, crispiness, taste and general acceptability. There was no significant ($P > 0.05$) difference among the six treatments for oiliness. Treatment C received the highest rank for the appearance, Crispiness and general acceptability. Treatment E got the highest rank for color and taste and sample F got the highest rank for oiliness. Sample C and E were considered as the best samples.

In order to check the keeping quality Sample C, E and F were packed in polyethylene bags and stored in room temperature. Subsequently, TBA (Thio-Barbuturate acid) and the pH values were recorded at weekly for one month. The results showed that, there was no significant difference ($p > 0.05$) among the three treatments (C, E, and F) for the TBA values but, there is significant ($P < 0.05$) difference among three treatments for pH values. However, pH values decreased and TBA values increased with the time of storage indicating low keeping quality. The increased TBA values is due to increased rancidity and the lowest pH value of the sample E might be due to the presence of acetic acid and the highest pH of the sample F might be due to the treatment with monosodium glutamate. It can be concluded that the proper way of preparation of ready to eat pork rind snack is steaming (4 h), treatment with acetic acids (4:1), for 2 min, oven drying (6-10 h at 100 oC -105 oC), deep frying (195 oC for 10 min) and adding spices.