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Chemical composition of selected varieties of chicken sausages

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"Ready to eat meat products" are very much popular among the Sri Lankan population than they were a few decades ago. The meat products available do not carry any information of nutritive values on the label. The present study determines the chemical composition and iron content of selected chicken products available in the local market. Where possible the nutritive values were compared with standard values given by the Sri Lanka Standard Institution (SLS).

A market survey indicated chicken sausages to be most popular. The most popular brands of chicken sausages were then selected for this study. Samples for each brand were obtained from two batches. These were fried for 2 – 5 minutes using medium flame and used for analyses of moisture, ash, crude protein, digestible carbohydrate, fat, and iron content using standard methods (AOAC). Moisture, ash, crude protein, digestible carbohydrate, fat, and iron content of the three different brands ranged from 52.6 – 63.6 %, 0.10 – 0.17 %, 12.4 – 15.0 %, 2.7 – 4.8 %, 14.6 – 23.6 % and 1.1 – 2.2 mg/g respectively. In all three brands moisture and fat contents totaled to more than 75 % of the wet weight. Moisture and fat contents were significantly different among the three brands ($p < 0.05$). The sample which had the lowest fat content had the highest moisture content. Among the three brands one brand had significantly low protein amount ($p < 0.05$) in the samples from both batches. Ash content was significantly low ($p < 0.05$) in one sample and correspondingly the iron content was also significantly low in the same sample ($p < 0.05$) compared to the other two brands. The difference in proximate composition among the three brands may be due to different raw materials used in their product, age of the animal, type of feed they used and different body parts of the animal that were used in the product. There was no significant difference between the two batches of the sample ($p > 0.05$) except for protein in one brand. The fat content compared well with the data given by the Sri Lanka Standard Institution (SLS) and all the three samples had higher carbohydrate content (on dry basis) than the standard values given by the SLS.

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