EFFECT OF VACUUM TUMBLING ON TANDOORI CHICKEN PREPARED FROM REARED NATIVE CHICKEN

Dukare Sagar Popat, Ramamurthy, N., Narendra Babu, R., Raj Manohar G. and Rokade Jaydip Jaywant
Department Poultry Science, Madras Veterinary College, Chennai 07.

A study was carried out to determine the effect of vacuum tumbling on tandoori chicken quality prepared from reared native chicken and its suitability for adoption of that technique for commercial processing of tandoori chicken. During experiment 12 trials with five native chickens each were reared and subjected for the study. Fresh meat and tandoori product were subjected to Physico-chemical studies. Carcass characteristics, live weight, dressed weights and dressing percentage were not uniform in native chicken. Tandoori chicken were subjected for 0, 30, 60, 120, 180 min. tumbling. Parameters like marinate uptake, cooking weight, cooking yield were highest in two hour vacuum tumbling native chicken meat. Shear force value was significantly (P ≤ 0.01) reduced as tumbling times goes on increasing. Shear force value reduced in product as compared to fresh meat. Lightness of product was significantly reduced (P<0.05) while redness and yellowness was increased (P<0.05) in product as compared to fresh meat. Parameters like pH and TV (Tyrosine Value) were significantly (P<0.05) increased in product as compared to fresh meat. There was no significant difference observed in product exposed to different tumbling time. TBA (Thiobarbituric acid) value was significantly (P<0.05) increased in tandoori as compared to fresh meat. TBA value increased significantly (0.05) as tumbling times goes on increasing. Based on different parameters we can conclude that 2 hour tumbling is best for preparation of tandoori from reared native chicken.