EFFECT OF REPLACEMENT OF SODIUM CHLORIDE ON SENSORY EVALUATION OF FUNCTIONAL CHICKEN NUGGETS

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A study was undertaken by incorporating guava powder in functional chicken nuggets and replacing sodium chloride with potassium chloride at three levels viz., 40, 50 and 60 per cent and control without replacement of sodium chloride. Analysis of variance revealed a highly significant difference (P<0.01) in appearance scores between control and all treatments. The appearance score decreased as the level of potassium chloride increased. The chicken nuggets with 60:40 combination of sodium chloride and potassium chloride had higher score for flavour compared to other treatments and control. A highly significant (P<0.01) difference was observed in texture scores between control and all other treatments. A considerable decrease in texture score was noticed with increase in the level of potassium chloride. Juiciness score was higher in 60:40 combination followed by control, 50:50 and 40:60 combination. Chicken nuggets with 60:40 combinations had a better overall acceptability followed by control, 50:50 and 40:60 combinations. When compared to control, higher rejection was noticed in the nuggets with 40:60 and 50:50 combinations. This was due to the bitter taste of the product with potassium chloride. Based on the results, it was observed that 40 per cent replacement of sodium chloride with potassium chloride yielded product had better and acceptable quality characteristics compared to other combinations.