Effect of different levels of wheat dietary fiber on physio-chemical, technological and sensory properties of Beef Cocktail Sausages

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Abstract

The aim of this study was to determine the effect of different levels (2%, 4%, 6%) of wheat dietary fiber on the physicochemical, technological, and sensory properties of a low fat cocktail sausage during storage time (0, 15, 30, and 60 days) . The results indicated that wheat fiber, as a source of fat replacer, serves to minimize fat content and improve protein content, cooking properties and emulsion stability. Lightness value of sausages increased and redness and yellowness decreased with fiber addition. Textural determination showed that the hardness, chewiness and gumminess of samples increased as dietary fiber was added. Sensory analysis showed that higher overall acceptability was attained when 2% wheat fiber was added to cocktail sausage. The redness (a^*) remained constant in the shelf life period. Overall, wheat fiber improved the technological and sensory properties of the low-fat cocktail sausages.

Biography

This is Mohammad Ghobadi. I am 26 years old and I completed my Master Degree from Ferdowsi University, Iran. I participated in ISNFF 2014 Istanbul Turkey in 7th International Conference and Exhibition on Nutraceuticals and Functional Foods.