



Conservación de nuggets de pollo con bajo contenido en sodio y formulados con fibra de trigo [

2019

text (article)

Analítica

Chicken nuggets are snacks that are kept in frozen storage. A healthier food would be made available by making nuggets with dietary fiber and low sodium. Rancidity processes start quickly in products with minced meat, and a sodium reduction could induce microbial developments. This work evaluates the effect of the incorporation of wheat fiber on the frozen conservation of nuggets low in sodium for twelve months. A batch was prepared with 0 % wheat fiber and 1.6 % NaCl (standard formulation), and another with 2 % fiber and 0.8 % NaCl. TBARS, microbiological counts and sensory evaluation were determined. Data was analyzed by anova. Nuggets with 2 % fiber and reduced in sodium (0.8 % NaCl) showed no changes in tbars and microbiological counts or in the flavor and aroma associated with oxidative rancidity during freezing conservation, showing a similar behaviour to that of nuggets with the standard formulation

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Título: Conservación de nuggets de pollo con bajo contenido en sodio y formulados con fibra de trigo electronic resource]

Editorial: 2019

Tipo Audiovisual: Tecnología de Alimentos Productos de carne de pollo nuggets de pollo fibra de trigo bajo en sodio conservación en congelación nuggets de frango fibra de trigo baixo teor de sódio conservação em congelamento

Documento fuente: Ciencia, Docencia y Tecnología, ISSN 0327-5566, Vol. 30, N°. 58, 2019, pags. 290-304

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Lengua: Spanish

Enlace a fuente de información: Ciencia, Docencia y Tecnología, ISSN 0327-5566, Vol. 30, N°. 58, 2019, pags. 290-304

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