

Study on Sensory Attributes of Value Added Ready to Serve Canned Chicken Soup

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Canning is a preservation method in which the food contents are processed and sealed in an airtight container. People have increased the consumption of ready to serve food products due to the change in lifestyle. Hence, the present study was conducted with the aim to develop and assess the sensory quality of a value added ready to serve canned chicken soup. Canned chicken soup was prepared using 65% deboned chicken meat, 5% green onion, 4.7% carrot pieces, 4% corn starch, 4% black pepper, 4% bell pepper, 4 coconut oil, 3.5% potable water, 2.2 soy sauce and 1.6% vinegar. Sensory evaluation I was conducted to find out the best salt level among 0, 2, 2.4 and 2.8%. Sensory evaluation II was conducted to adjust suitable salt:sweet flavor ratio by incorporating kithul treacle as 2:0, 2:1, 2:2 and 2:3% (w/v). Treatment with 2:0 salt:kithul treacle served as control. Cans were subjected to heat treatment at 121⁰C for 90 minutes. Treatments were evaluated using 30 untrained panelists for sensory attributes as color, flavor, texture, taste, smell and overall acceptability at room temperature. Sensory data were analyzed by Friedman non parametric test and data of physicochemical parameters analyzed using t-test using MINITAB 16 statistical package. According to sensory evaluation I results, 2% of salt level was selected and there was significant difference ($P < 0.05$) with respect to color, flavor, texture, taste, smell and overall acceptability while based on sensory evaluation II, 2:1 of salt:kithul treacle level was selected and there was significant difference ($P < 0.05$) with respect to colour. Chicken soup contained 2% salt and 1% kithul treacle showed highest overall acceptability scores (84.5) compared to the control. There was no significant difference ($P < 0.05$) with respect to moisture content, ash content, water holding capacity and pH compared to control.

Keywords: Canned chicken soup, Ready to serve, Kithul treacle