QUALITY CHARACTERISTICS OF CHICKEN BURGERS PRODUCED FROM BROILERS FED DIFFERENT LEVELS OF ALKALI TREATED MELON HUSK DIETS

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The quality characteristics of chicken burgers produced from broilers fed different levels of alkali treated melon husk (ATMH) diets were determined. Four batches of chicken burgers were prepared in which alkali treated melon husk replaced maize at 10, 20 and 30% levels. On refrigeration, batch 4 had the highest refrigeration weight loss of 9.06% while batch 1 had the lowest value of 6.02%. Values for the pH of chicken muscle showed that batch 4, with 30% level of alkaline treatment in the diet had the lowest pH of 5.04 while batch 3 had the highest pH of 5.23.

The result of sensory evaluation indicated that scores for colour decreased with increase in the level of ATMH in the diet. Batch 4 had the highest value of 5.00% for juiceness, flavour and the overall acceptability. Batch 2 had the highest value of 5.75% and 5.17% for both colour and tenderness respectively.

ATMH can replace maize at 30% level of inclusion to produce good quality chicken burgers.