academicjournals.net

JUMP TO

--Select--



Abstract: A study was carried out to determine the influence of different concentration and contact time combinations of sodium hypochlorite (SHC) solutions on microbial, sensory and physico-chemical characteristics of buffalo offals viz., head meat, heart, liver and rumen. The following concentration and contact time combinations were used: 0.005% SHC for 15 sec, 0.01% SHC for 10 sec and 0.015% SHC for 5 sec. A total of 80 buffalo offal samples (20 numbers of each kind) were collected from a buffalo offal market and subjected to immersion treatments. Water washed offal pieces were used as controls. Sensory evaluations were conducted using a sensory panel comprising postgraduate students and scientists of Livestock Products Technology division, Indian Veterinary Research Institute (India). The data obtained were subjected to statistical analysis using the analysis of variance (ANOVA). Mean \log_{10} reductions (CFU $\mathrm{g}^{\text{-1}}$) achieved, based on the different treatments and kinds of buffalo offal were between 0.24 and 1.23 for total viable counts; 0.15 and 1.07 for coliforms counts and 0.07 and 1.00 for staphylococcal counts. Immersion in 0.015% SHC solution for 5 sec gave the best overall reduction effect. Sensory evaluations recorded minimal effects of treatments on buffalo offals. These findings show that immersion in 0.015% SHC solution for 5 sec is suitable for decontamination of buffalo offals.

Find similar articles in ASCI Database

Buffalo offals, decontamination, microbial quality, sensory characteristics and sodium hypochlorite

Home Journals About Us Support Join us @2007 AcademicJournals