



Agricultural Journals

Czech Journal of

FOOD SCIENCE

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Czech J. Food Sci.

Ozer O., Sariçoban C.: The effects of

butylated hydroxyanisole, ascorbic acid, and α - tocopherol on some quality characteristics of mechanically deboned chicken patty during freeze storage

Czech J. Food Sci., 28 (2010): 150-160

In this study, the effects were evaluated of butylated hydroxyanisole (BHA), ascorbic acid (AA) and tocopherol (TO) on the stability of raw mechanically deboned chicken patties stored at -20°C for 0, 2, 4, and 6 months. pH, thiobarbituric acid reactive substance (TBARS), haem iron (mg/kg), metmyoglobin formation (%) and colour (L^* , a^* , b^* , C^* and h values) of patties were measured for 0, 2, 4, and 6 months of storage time. pH values were found to be the highest in the initial storage period. TBA values were observed to range between 0.33 and 2.40 mg malondialdehyde/kg of sample and the L^* , a^* , and b^* values of the patty samples during the storage period were found to range between 38.14 ;