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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

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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 fo months. pH, thiobarbituric acid reactive substance (TBARS), haem iron (mg/kg), metmyoglo formation (%) and colour (*L**, *a**, *b**, *C** and *h* values) of patties were measured for 0, 2, 4, an 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**, and *b** values of the patty samples during the storage period were found to range between 38.14 a