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American Journal of Food Technology 

Title: Effect of Extraction Conditions and Post Mortem Ageing Period on Yield of Salt Soluble Proteins from Buffalo (*Bubalus bubalis*) Lean Meat

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Abstract: Buffalo lean meat was used to evaluate the effects of pH of the salt soluti1on (5.0, 5.5, 6.0, 6.5 and 7.0), dilution volume (4, 8, 12, 16 and 20 X sample weight), blending time (30, 60, 90, 120 and 150 sec) and post mortem ageing period (0, 5, 10 and 15 days) on the yield of Salt Soluble Proteins (SSP). Maximum yield of SSP was obtained at pH 6.0. SSP yield increased with increase of dilution volume and blending time. Ageing buffalo lean meat for 5, 10 and 15 days postmortem reduced the yield of SSP. Thus, the extraction conditions and post mortem ageing period have significant effect on the yield of SSP from buffalo (*Bubalus bubalis*) lean meat.

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