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Title: Effect of Trisodium Phosphate on Quality of Buffalo Offals

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Abstract: A study was carried out to determine the influence of different concentration and contact time combinations of Trisodium Phosphate (TSP) 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: 6% TSP for 15 min, 8% TSP for 10 min and 10% TSP for 5 min. 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 log₁₀ reductions (CFU gG¹) achieved, based on the different treatments and kinds of buffalo offal were between 0.23 and 1.16 for total viable counts; 0.2 and 1.11 for coliforms counts and 0.17 and 0.95 for staphylococcal counts. Immersion in 10% TSP solution for 5 min gave the best overall reduction effect. Sensory evaluations recorded minimal effects of treatments on buffalo offals. These findings show that immersion in 10% TSP solution for 5 min is suitable for decontamination of buffalo offals.

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