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Title: Physico-Chemical and Functional Quality of Buffalo Head Meat and Heart Meat

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Abstract: In the present study, physico-chemical and functional properties of buffalo head meat; heart meat and buffalo skeletal meat were estimated and compared. Moisture content of buffalo heart meat (78.42%) and head meat (76.94%) was significantly ($p < 0.05$) higher than buffalo skeletal meat (75.85%). Buffalo heart meat had significantly lower protein content (15.49%) than head meat (19.25%) and skeletal meat (19.84%). Fat and ash content of buffalo skeletal meat, head meat and heart meat did not differ significantly among themselves. pH of buffalo head meat (6.41) was significantly higher than skeletal meat (5.85) and heart meat (5.80). Salt extractable protein of head meat (12.02%) was significantly ($p < 0.05$) higher than skeletal meat (8.25%) and heart meat (8.52%). Heart meat had significantly ($p < 0.05$) lower water holding capacity than skeletal and head meat. Shear force value and emulsifying capacity of heart meat were significantly ($p < 0.05$) lower than skeletal and head meat. There was a significant difference in total pigment content between head (398.82 ppm), heart (338.98 ppm) and skeletal meat (243.89 ppm).

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