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Title: Studies on Processing and Shelf Life of Pork Nuggets with Liquid Whey as a Replacer for Added Water

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Abstract: A study on the preparation and assessment of physico-chemical, microbiological and organoleptic properties of pork nuggets was carried out using liquid whey as a replacement for added water at three different levels viz., 20, 30 and 40%. Based on the physico-chemical and organoleptic evaluation 20% liquid whey as a water replacer was selected and shelf life studies was carried out. A significant ($p < 0.01$) difference was evident in terms of pH, TBARS value, tyrosine value and organoleptic evaluation during storage period. Also total viable count, staphylococcal count and yeast and mould count revealed a highly significant ($p < 0.01$) difference during storage period. Further, the pork nuggets were well acceptable upto 14 days of storage at refrigerated temperature ($4 \pm 1^\circ\text{C}$) by the panelists. By incorporating liquid whey in the comminuted meat products the most desirable quality pork nuggets can be developed with additional advantage of fortification, excluding the drying expenses to produce whey protein concentrates and elimination of environmental pollution due to draining of surplus liquid whey.

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