

Development of a Burger Using Chicken Meat, Liver and Gizzard with Locally Available Cereal as a Filler

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Burger is one of the value added processed meat product which consists of a cooked patty of ground meat, placed between two buns. Consumers prefer to eat burgers due to convenience, variety, economy and nutritional value. In this study, burgers were made using Chicken meat, liver and gizzard which were chopped and blended. Then all the other ingredients were added to the chicken mixture and mixed well and shaped according to requirement and cooked at 150 °C for 20 minutes. Number of preliminary trials and sensory evaluations were conducted to find the optimum levels of liver and gizzard to be incorporated in burger and to find suitable filler for the replacement of the binder. In all experiments burger made with 100% chicken was used as control. Water Holding Capacity (WHC), Thiobarbituric Acid (TBA) value and pH were checked for keeping quality analysis. Crude protein, crude fiber, fat, dry matter and ash contents were checked under the proximate analysis. In first sensory evaluation, treatment 457 with 37.5% of liver, was selected as the best product ($P < 0.05$) and in the second treatment 357 with 37.5% of gizzard, was selected ($P < 0.05$) followed by the third sensory evaluation, treatment 365 with 28.5% of gizzard and 9% of liver, was selected ($P < 0.05$). In the fourth sensory evaluation, treatment 557 which contained brown rice flour and bread crumbs as fillers, were selected ($P < 0.05$). Keeping quality results indicated a decrease in WHC and pH values ($P < 0.05$), but TBA value has increased ($P < 0.05$), in both control and selected product. Crude protein, crude fat, crude fiber and dry matter contents were high ($p > 0.05$) and ash content was less ($p > 0.05$) in the selected product than the control product. Considering the nutritional value and the cost of production, burger which contained 28.5% gizzard and 09% liver is found to be better than the control.

Key words: Burger, Liver, Gizzard, Filler, Keeping quality

