

DEVELOPMENT OF CANNED CHICKEN PRODUCT

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ABSTRACT

Broiler industry is one of the best fast growing industries in Sri Lankan Livestock sector. As a developing country it provides the protein to the human to avoid the protein mal nutrition with low price compare to the other meat types. Broiler industry gained higher profit in short time period is the most important fact for its fast improvement. It has provided higher value in the GDP from the livestock sector in the Sri Lankan economy (Smith 1990). Sri Lankan annual chicken production is about 116.76 MT in year 2011(Annual report, 2011). The increasing pressure of the world population and the need to raise the living standards, have created the need to produce better meals in large scale. Hence, the consumption of meat products developed accordingly. With the development of socio economic status, new life styles and due the changes in eating habits, a heavy demand for convenience food items have resulted. This has been accelerated by the relatively large number of women employed outside the home and the consequent lack of time available for the preparation of meat, while seeking for more prepared, precooked and various food items (Lawrie, 1991).

The experiment was carried out at the New Anthoney's Farms (pvt) Ltd, Yattowita, Hanwalla. The preliminary trials were conducted at first to find out the best salt level and then to find out the best sugar level and the best Black pepper level to adjust the flavor of the canned chicken product. After selecting the correct formula the final canned chicken product was developed.

The pH, WHC, commercial sterility and the proximate analysis of the final product was determined. Proximate analysis of the final product contained 76.4% moisture, 15.7% crude protein, 1.7% crude fat and 1.3% of ash. During 8 weeks of storage trial the product was safe for human consumption due to the absence of any harmful microorganisms (commercial sterility test, SLS 516 part 10:1983). And also the other parameters also in acceptable level for the consumption. According to the research findings, canned chicken can be developed by maintaining the sterilization condition in 121°C temperature for 15 min. The shelf life of the product also high. And also this is a good ready to eat meat product for the people who has a tidy work schedule and the nutritional values are in acceptable level.

Key words: Canning, Chicken meat