

## **Quality Improvement of Stuffed Chicken**

B. Shageetha, R.M.H. Tharangani, N.M.N.Nambapana  
*UvaWellassa University, Badulla, Sri Lanka*

*and*

N. Delpachitra, D.C.Hettiarachchi  
*Maxies and Co. (Pvt) Ltd, Wennappuwa, Sri Lanka*

### **Abstract**

The stuffed chicken is a very unique kind of value added chicken meat product produced by the Maxies and Company (Pvt) Ltd, Wennappuwa, Sri Lanka. This product is center deboned and it consists of the wing and the drumstick bones only. It is stuffed using chicken meat gizzard with locally grounded spices and it can directly go in to the oven. Even though its flavour and nutritive value are there, thawing time is long and flavor penetration of stuffing materials inside the stuffed chicken is less when using an oven for cooking. The present study was conducted with an aim of improving quality by modifying the existing stuffed chicken preparation procedure. The controlled batch of stuffed chicken was prepared according to the existing stuffed chicken preparation procedure that is centre deboning, sewing the neck part of chicken with twine, preparation of stuffing mixture, application of the stuff in to the carcass, sewing the tail part of the chicken, steam the chicken carcass at 90 °C for 20 seconds and storing at blast freezer at -18 °C which was adopted at the Maxies and Company (Pvt) Ltd. The product was oven cooked and sensory evaluation was done to check the organoleptic qualities of the existing stuffed chicken. At the same time, SWOT analysis and a market survey was done at Maxies farm shops. The experiment was done following the results of the market survey. In the experiment, few modifications were made to the existing stuffed chicken production procedure. According to the results, vacuuming and tumbling before stuffing chicken in the process of stuffed chicken production followed by cooking using micro wave oven has given better organoleptic characters such as appearance, aroma/ smell, taste/ flavor, texture/ consistency and overall acceptability compared to the previously marketed product.