

**DEVELOPMENT OF MECHANICALLY DEBONED
POULTRY MEAT BASED SNACK BY
INCORPORATING RICE FLOUR**

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ABSTRACT

Snack foods play major role in present food industry. People prefer to consume ready to eat food products and not only concern its convenience also concern its nutritional value. There are different types of snack foods available in local market. Objective of this study produce low cost snack food with high nutritional value by using mechanically deboned poultry meat (MDPM). MDPM, wheat flour, rice flour, spices and condiments were used as ingredients for manufacturing chicken snack. Preliminary trials conducted to select best combination of MDPM: wheat flour ratio and method for finishing the final product. In final product part of wheat flour replaced with 5%, 15%, 20% and 25% rice flour. The chicken snacks were deep fried in coconut oil. Deep fried chicken snacks were subjected to the objective, chemical, sensory and microbiological analysis. According to the analysis MDPM: wheat flour combination is 60%: 30%. In fried snacks was evaluated by using 32 untrained panelists. According to the sensory evaluation 10%:20%, wheat flour: rice flour combination had highest sensory scores. Selected final product was evaluated during six weeks of period to determine its shelf life. According to the objective analysis final product pH ranges in between 5.66 – 6.00, pH value of final product increase up to third week. Then pH value of product decline up to fourth week and shown increment at fifth week. Finally pH value of product decrease at sixth week. Water holding capacity in between 7-28, the water holding capacity has increase in final treatment up to second week, but thereafter gradual decline the values with increasing the storage time and chemical analysis on final product result 13.85% of crude protein, 31.833% of crude fat, 4.697% of ash, 0.6533% of crude fiber and 16.377% of moisture. According to the microbiological analysis *Staphylococcus aureus* and *E. coli* counts were absent and negative during testing period. Total Colony Counts were slightly increased with the time and not exceeded SLS limits.