

Effects of chemical composition and type of panelists on sensory properties of fried minced meat (Dambun nama) processed from red and white meat

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Abstract

This research was done to evaluate the potential of different meat sources in producing acceptable dambun nama when compared with the traditional beef dambun nama in Nigeria. Five meat types viz: beef, mutton, chevon, camel and broiler chicken meat were used for this experiment. Sensory evaluation was conducted on the dambun nama samples with panel of judges (both staff and postgraduate students) to assess the taste, juiciness, colour, aroma, appearance and acceptability of the samples. The result showed that chevon and camel meat significantly maintained a better taste and juiciness ($p < 0.05$) followed by broiler chicken, beef and mutton. All other parameters showed no significant differences among the animal species. There were high and significant ($P < 0.001$) positive correlations among all the sensory attributes investigated. It is apparent from the overall results that chevon, camel, mutton and broiler chicken meat could successfully substitute for beef in the production of acceptable dambun nama. The quality characteristics generally showed that all the meat samples were comparable to the beef sample.

Keywords: Dambun nama, red and white meat

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Target audience: Researchers, consumers, entrepreneurs, meat processors