

THE EFFECT OF USING POMEGRANATE PEEL EXTRACT ON THE QUALITY AND CHEMICAL CHARACTERISTICS FOR MINCED FROZEN SPENT CHICKEN MEAT.

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ABSTRACT

The objective of this study was to investigate the effect of using Pomegranate Peel extract on spent hen meat on some physical and chemical characteristics. The minced hen meat was immersed separately in 0, 0.5, 1 and 1.5% of the Pomegranate Peel extract. Meat samples were stored individually for 0.3 and 6 week at -18 C° . The results showed the immersion of minced spent hen with Pomegranate Peel extract a significant decrease ($P<0.05$) in water holding capacity, pH, metmyoglobin pigment, thiobarbituric acid (TBA) and a Simple decrease in cooking loss , drip loss. Also a significant increase ($P<0.05$) in concentration of myoglobin.

It can be concluded that immersion of minced spent hen meat in Pomegranate Peel extract improve the quality of meat when stored under frozen -18°C up to 6 weeks.

Key words: Pomegranate Peel, Thiobarbituric acid, minced chicken meat.