

Organoleptic Evaluation of Product by Using Dried Boneless Chicken Powder Noodle Masala

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Abstract: *The present study is based on “use of boneless chicken breasts powder in noodle masala”. The use of chicken breasts powder in noodle masala is a good option for the food industry. Chicken is a good source of protein. The aim of adding chicken breasts powder in noodle masala is to provide a good amount of protein in all category people. We also add vegetable powder in this noodle masala for enrich their nutritive value. Vegetable like onion, capsicum, tomato, garlic, ginger, potato, noodle masala is very easily and affordable food product which is present in the market and all category people can easily buy either poor or rich so we make this boneless chicken breasts powder noodle masala. To balance health among consumers and preserve the quality of food it is important to organoleptic evaluation or sensory properties like taste, flavour, texture, mouth feel, appearance, aroma and colour in food product and increase the boneless chicken breasts powder in noodle masala in food market.*

Keywords: boneless chicken breasts powder, noodle masala, vegetables powder, organoleptic properties, sensory evaluation

1. Introduction

Noodle masala is a big part of breakfast, evening snacks and during craving. It is acceptable for both rich and poor person and also for young and elderly people due to their low price. We can use this noodle masala in noodle, soup, and any other vegetables so that it can enrich a quality of food product. Noodle masala are widely accepted for all profiles of people from many countries and also a good source for nutritional components at this time food product company produce different type of noodle masala.

Chicken meat plays an important role in diet as it contributes macro and nutrients' required for the growth and maintenance of human health. High cost of meat is a major stumbling block for consumers who would like to relish highly nutritious, tastier meat products regularly meat industry is development of value added comminute meat products to reduce the cost and improve the yield and products quality due to unabated upward price trend of broiler chicken.

Chicken is the good source of protein. Chicken breast is the protein rich part in the chicken.

It is the soft part of the chicken. Chicken powder is high on demand in market. Chicken boneless contain glycosaminoglycan consisting of glucosamine and chondroitin sulphate which are potentially used as an anti-inflammation of shark fin bone. Chicken meat plays an important role in diet as its contributes macro and micro nutrients required for the growth and maintenance of human health. Recent trend in meat industry is development of value added community meat products to reduce the cost and improve the yield and products quality due to unabated upward price trend of dry chicken. Boneless, skinless

chicken breast meat are the primary economically important meat driving the boneless chicken businesses, and more than 60% of consumers purchase boneless chicken breast meat when purchasing chicken products (Barthelme 2001).

We also added dried vegetables powder like onion, potato, tomato, ginger, garlic, capsicum, Onion with a variety of purposes is often used as a raw material in many dishes and accepts almost all of the traditions and culture. Compounds in onions have been reported with a range of health benefits, including anticancer properties, ant platelet activity, antithrombotic activity, antiasthma tic activity, and antibiotic effects.

Organoleptic properties or sensory evaluation: Food Product Company and retailers use sensory evaluation because according to taste and texture they know the food quality. Organoleptic evaluation is an analysis method in which the human sense as a measurement tool to determine the food product, example appearance, odour, texture, taste and smell sensory quality is the combination of different sense of perception coming into play in choosing and eating a food.

2. Objectives

- To prepare noodle masala by using boneless chicken breasts powder.
- To find out the sensory evaluation of prepared food product.

3. Methodology

Materials chicken and vegetables are purchased from a local market of lucknow city the chicken and vegetables are fine cooped and sun dried for making the powder.

Noodle masala preparation: noodle masala where prepared according to the normal method with slight modification the formula used to produce the noodle masala is shown in table 1.

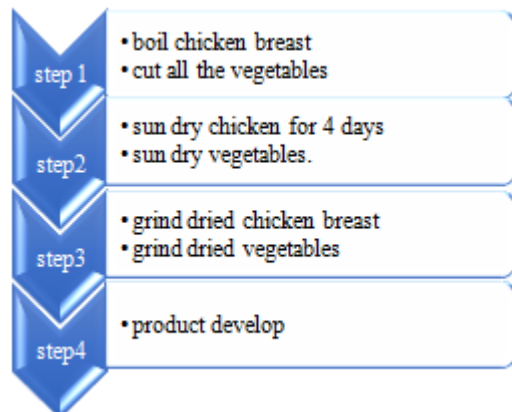


Table 1: Flowchart of techniques' used in masala preparation

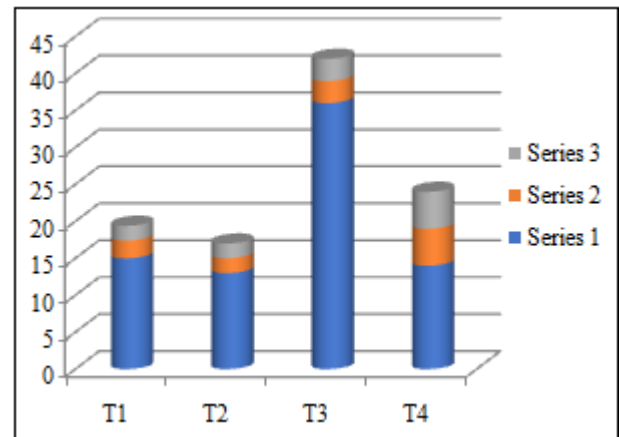
4. Result and Discussion

The experimental noodle masala where characterized as develop product in the present study. The various parameters where in corporate for product development to reach acceptability for human population. For that sensory evaluation process was done by set of panellist expertise field of nutrition. For evaluation a 9- Hedonic scale which is one of the sensory evaluation methods used to evaluate any product. Many parameters where used to analysis the acceptability of developed product these are as taste, texture. Appearance, aroma, colour, flavour, mouth feel, overall acceptance .

Parameter 1: Taste

Table 4.4.1: Individual marking for taste-

Panelist	T1	T2	T3	T4
Member 1	3	4	7	3
Member 2	4	3	8	3
Member 3	3	1	7	2
Member 4	2	3	7	3
Member 5	3	2	7	3
Total	15	13	36	14



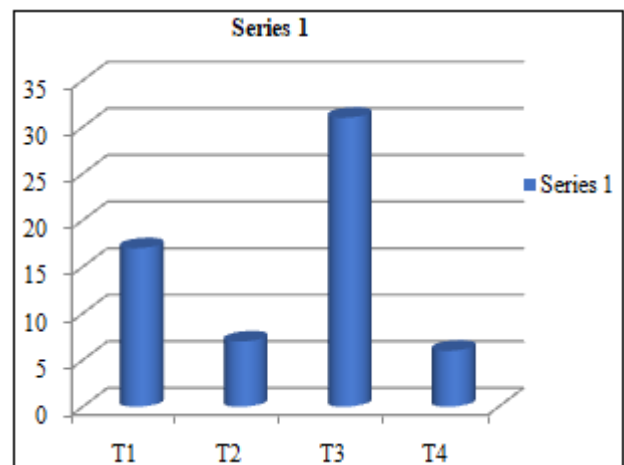
Note- T1= chicken noodle masala (3gm:5gm)
T2= chicken noodle masala (5gm:3gm)
T3= chicken noodle masala (4gm: 4gm)
T4= masala (9gm)

The above mentioned table represent score of individual marking by 5 panelist member on the basis of taste the minimum average scored is 15 by T2 while maximum is of 40 by T3, which shows the highest acceptability of sample T3 in respect of taste.

Parameter 2- Texture

Table 4.4.2: Individual marking for texture-

Panelist	T1	T2	T3	T4
Member 1	5	4	5	1
Member 2	4	3	6	1
Member 3	1	3	6	1
Member 4	3	4	6	1
Member 5	4	3	8	2
Total	17	7	31	6



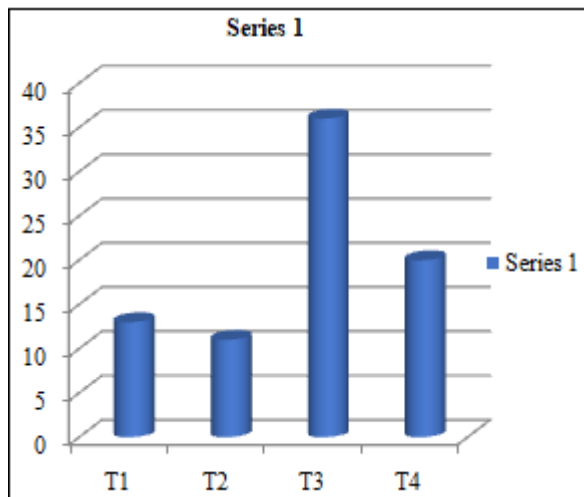
Note- T1= chicken noodle masala (3gm: 5gm)
T2= chicken noodle masala (5gm: 3gm)
T3= chicken noodle masala (4gm: 4gm)
T4= masala (9gm)

The above mentioned table represent score of individual marking by 5 panelist member on the basis of texture the minimum average scored is 5 by T2 , while maximum is 39 by T3 with an average , which shows the highest acceptability of sample T3 in respect of texture.

Parameter 3- Appearance

4.4.3 Individual marking for appearance-

Panelist	T1	T2	T3	T4
Member 1	3	3	8	4
Member 2	2	2	7	4
Member 3	2	1	7	3
Member 4	3	3	7	4
Member 5	2	2	7	4
Total	13	11	36	20



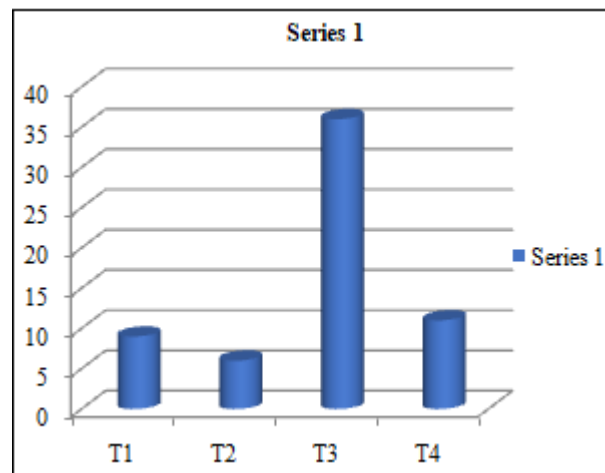
Note: - T1= chicken noodle masala (3gm: 5gm)
 T2= chicken noodle masala (5gm: 3gm)
 T3= chicken noodle masala (4gm: 4gm)
 T4= masala (9gm)

The above mentioned table represent score of individual marking by 5 panelist member on the basis of appearance the minimum average scored is 1 by T2 , while maximum is of 36 with an average of T3 , which shows the highest acceptability of sample T3 in respect of appearance.

Parameter 4- Aroma-

Table 4.4.4- Individual marking for aroma-

Panelist	T1	T2	T3	T4
Member 1	3	3	6	3
Member 2	4	3	9	2
Member 3	4	4	7	2
Member 4	5	4	6	2
Member 5	3	2	8	2
Total	9	6	36	11



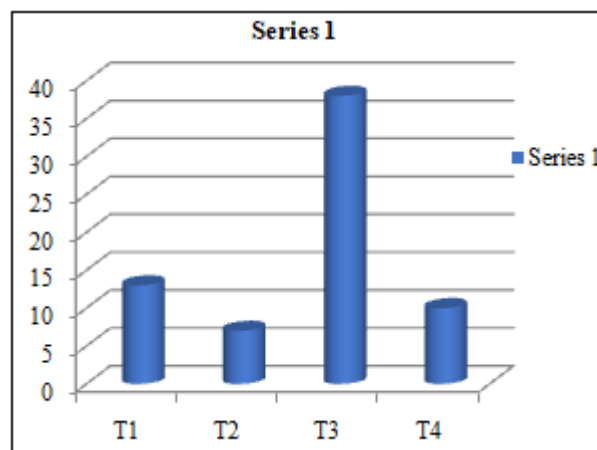
Note- - T1= chicken noodle masala (3gm: 5gm)
 T2= chicken noodle masala (5gm: 3gm)
 T3= chicken noodle masala (4gm: 4gm)
 T4= masala (9gm)

The above mentioned table represent score of individual marking by 5 panelist hostel member on the basis of aroma the minimum average scored is 4 by T2 , while maximum is of 34 with an average of T3 , which shows the highest acceptability of sample T3 in respect of aroma.

Parameter 5-Color

Table 4.4.5: Individual marking for color-

Panelist	T1	T2	T3	T4
Member 1	3	2	7	2
Member 2	4	2	8	2
Member 3	4	1	7	2
Member 4	4	1	8	2
Member 5	3	1	8	2
Total	13	7	38	10



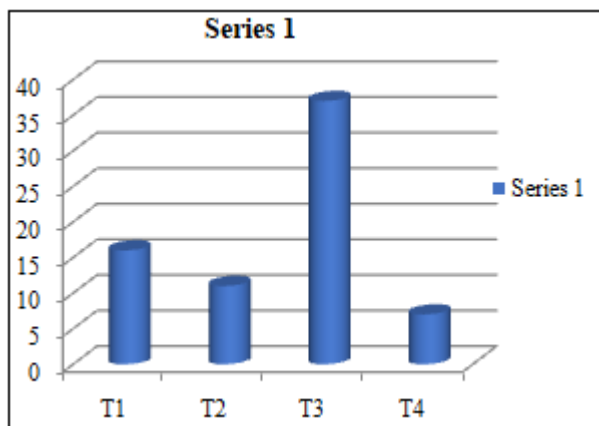
Note- - T1= chicken noodle masala (3gm: 5gm)
 T2= chicken noodle masala (5gm: 3gm)
 T3= chicken noodle masala (4gm: 4gm)
 T4= masala (9gm)

The above mentioned table represent score of individual marking by 5 panelist hostel member on the basis of color the minimum average scored is 5 by T2 , while maximum is of 36 with an average of T3 , which shows the highest acceptability of sample T3 in respect of color.

Parameter 6- Flavor

Table 4.4.6: Individual marking for flavor

Panelist	T1	T2	T3	T4
Member 1	4	3	7	2
Member 2	4	3	8	1
Member 3	4	2	7	1
Member 4	2	2	7	1
Member 5	2	1	8	2
Total	16	11	37	7



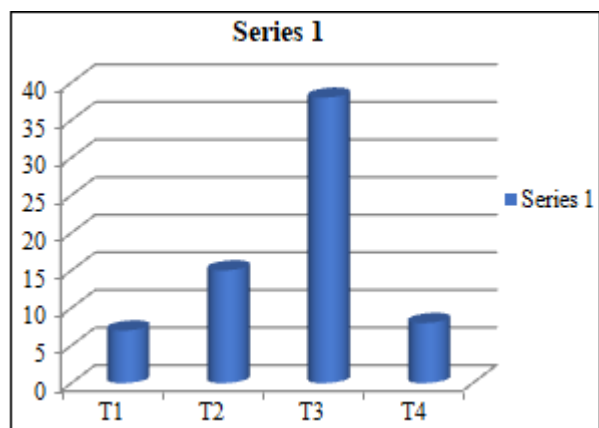
Note- - T1= chicken noodle masala (3gm: 5gm)
 T2= chicken noodle masala (5gm: 3gm)
 T3= chicken noodle masala (4gm: 4gm)
 T4= masala (9gm)

The above mentioned table represent score of individual marking by 5 panelist hostel member on the basis of flavor the minimum average scored is 5 by T4 , while maximum is of 35 with an average of T3 , which shows the highest acceptability of sample T3 in respect of flavor.

Parameter 7- Mouth feels

Table 4.4.7: Individual marking for mouth feels-

Panelist	T1	T2	T3	T4
Member 1	2	4	7	2
Member 2	2	3	8	2
Member 3	1	3	8	1
Member 4	1	2	8	1
Member 5	1	3	7	2
Total	7	15	38	8



Note-- T1= chicken noodle masala (3gm: 5gm)
 T2= chicken noodle masala (5gm: 3gm)

T3= chicken noodle masala (4gm: 4gm)

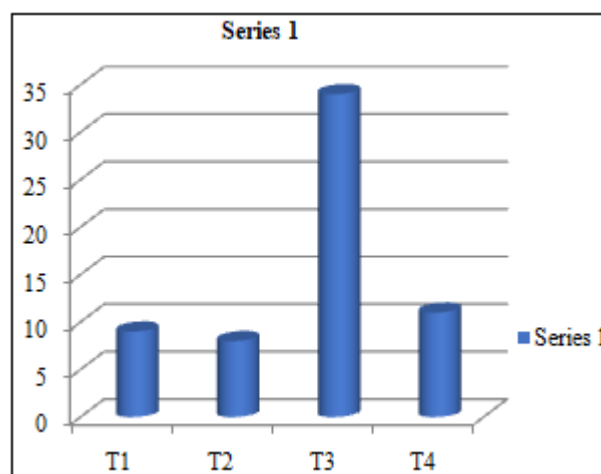
T4= masala (9gm)

The above mentioned table represent score of individual marking by 5 panelist hostel member on the basis of mouth feel the minimum average scored is 5 by T1 , while maximum is of 36 with an average of T3 , which shows the highest acceptability of sample T3 in respect of mouth feel.

Parameter 8- Overall acceptability

4.4.8 Individual marking for overall acceptability

Panelist	T1	T2	T3	T4
Member 1	2	3	7	3
Member 2	2	1	7	3
Member 3	2	1	7	2
Member 4	2	1	6	2
Member 5	1	2	7	1
Total	9	8	34	11



Note: - T1= chicken noodle masala (3gm: 5gm)
 T2= chicken noodle masala (5gm: 3gm)
 T3= chicken noodle masala (4gm: 4gm)
 T4= masala (9gm)

5. Summary and Conclusion

The sensory evaluation of the boneless breasts chicken powder noodle masala products was done by using 9. Hedonic scale by a panel of five members. The scoring for all noodle masala where various parameters that is taste, texture, flavour, mouth feel, appearance, aroma, colour and overall acceptance. As compare to normal noodle masala people where like to eat boneless chicken breasts powder enrich noodle masala because they like taste and texture of the noodles. Overall acceptance of the boneless chicken breasts noodle masala are more like by the people in the place of normal noodle masala.

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