



The rabbit habit-sensory and physicochemical characteristics of rabbit meat sausages

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Abstract

The increase in knowledge and awareness of the link between diet and health of consumers has resulted in heightened demand for highly nutritive foods of acceptable quality. Rabbit meat (RM) is lean and rich in protein of high biological value, yet with limited processed products. This study was aimed at processing rabbit meat into frankfurter-type sausages to help diversify its use and improve its economic value. The sausages were made with RM and substitutions of Refined Palm Stearin (RPS) at 0%, 10%, 20%, and 30% respectively. Beef and lard were used to produce sausages to serve as control. Moisture, ash, fat, protein and mineral contents (Ca, Na and Fe) as well as pH and percentage cooking loss of the sausages were determined. Sensory evaluation of the products revealed that, the control sausages had significantly higher Prepared by Eugenia Asamoah overall acceptability ($p < 0.05$) compared to the RM sausages. However, no significant differences ($p > 0.05$) were observed among the 4 formulations of RM:RPS sausages in terms of overall acceptability. There were significant differences ($p < 0.05$) in the moisture, protein and fat contents between the control sausages (50.70%, 25.22% and 21.90%, respectively), the 100:0 (62.52%, 28.69% and 5.68% respectively), 90:10 (63.15%, 23.73% and 8.77%, respectively), 80:20 (60.52%, 22.47% and 12.54% respectively) and 70:30 (57.17%, 21.13% and 16.79% respectively). RM sausages produced with RPS had acceptable sensory attributes, higher protein and lower fat contents than sausages produced with beef and lard. Rabbit meat therefore serves as a great potential as an alternative and healthier source of meat for consumption, to meet the growing human protein demand.

Biography

Eugenia A Asamoah is a graduate student pursuing a degree in Food Innovation and Product Design (FIPDes), an Erasmus Mundus Joint master's degree Program partnering highly ranked Universities in Europe (France, Ireland, Sweden and Italy).

Her study specialization is in the field of Food Design and Engineering, and presently a Research Intern in AgroParis Tech, France, working on the application of pulses in food systems. She had her undergraduate education in Kwame Nkrumah University of Science and Technology (KNUST), Ghana and attained a BSc degree in Food Science and Technology. She was engaged in the same University as a Research and Teaching Assistant for a year, during this period she carried out several projects in novel food product development, built industrial experience in different multinational food companies and in an industrial research institute. Her passion for research and bridging the gap between academia and the Industry has gained her great achievements in the likes of receiving 2nd position award winner in the Pan African Chemistry Network (PACN) Congress 2017 poster presentations in Ghana, (organized by the Royal Society of Chemistry, UK) and as part of the "Clear Sky" team that won the 2nd position of Food Hackathon 2019 in Sweden, which was anchored on the proposal of practical solutions to tackle airline food waste.



Publication

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