



THE EFFECT OF BUCKWHEAT FLOUR ON SOME QUALITY PROPERTIES OF CHICKEN MEATBALLS AS AN ALTERNATIVE TO WHEAT FLOUR

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ABSTRACT

Chicken meatballs were produced by using mixtures at different ratios of wheat flour and buckwheat flour. Fried meatballs were analysed about yield, diameter reduction, colour, moisture retention, fat absorption and sensory properties. Cold stored raw meatballs were evaluated for pH, Thiobarbutiric acid reactive substances and instrumental colour values. Addition of buckwheat flour in meatballs increased the yields and L^* values after frying whereas decreased the diameter reductions, a^* and b^* values. Also, it increased the moisture retention and decreased fat absorption, had high scores at low levels of flour for colour and texture. pH, L^* , a^* and b^* values of raw samples were better at low ratios of buckwheat flour at the end of the storage whereas Thiobarbutiric acid reactive substances decreased with the increase of buckwheat flour. In view of all the results, it can be said that the use of 1:3 or 3:1 buckwheat flour: wheat flour mixes in the production of chicken meatballs would be more advantageous.
