

## QUALITY, ACCEPTABILITY AND SHELF LIFE OF CHICKEN NUGGETS PREPARED FROM DIFFERENT CHICKEN MEAT TYPES

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**ABSTRACT**

Quality, acceptability, and shelf-life of chicken nuggets prepared from different chicken meat types (broiler, spent layer and cockerel) were investigated. Raw chicken nugget pieces (n = 60, per chicken meat type) were deep-fried and representative samples were analysed for proximate composition, total cholesterol, lipid oxidation and microbial load. Product yield was calculated, and samples were assessed for sensory properties. Broiler chicken nugget had outstanding ( $P < 0.05$ ) crude protein content and product yield in comparison to spent layer and cockerel chicken nuggets. Interestingly, spent layer chicken nugget had remarkable ( $P < 0.05$ ) low ether extract and cholesterol content in comparison to other chicken meat types. Apart from the variation in the shelf-life based on microbial load especially from day 10 to 15, the chicken nuggets from different chicken meat types were equally accepted. Thus, spent layer and cockerel chicken meat types could also be useful raw materials for production of chicken nuggets. Most importantly, spent layer could be a ready choice for the production of products with reduced fat and cholesterol content which could be a more acceptable choice for the ever-increasing health conscious consumers.

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