TECHNOLOGY OF CHOPPED MEAT PRODUCTS WITH THE USE OF OSTRICH MEAT

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The article presents the results of research on the feasibility of using ostrich meat in the technology of chopped meat products. New products differ from the traditional in high protein content and low content of fat and cholesterol.

The ability of ostrich meat to bind and retain moisture during heat treatment is investigated. It is found that that ostrich meat differs from beef meat by 5.7% higher water-binding capacity. It also loses by 20% less mass during heat treatment due to higher protein content. It is shown that moisture in ostrich meat is predominantly contained in an osmotically bind form, whereas in beef, moisture is predominant in a weakly bind form.

The quality of chopped steaks made from beef and ostrich meat is analyzed. It is found that products made from ostrich meat have specific smell and taste. It is shown that it is possible to eliminate this drawback by making chopped meat products from combined beef and ostrich meat stuffing. It is found that the products made from ostrich and beef meat in the ratio 1:1 have the best quality indicators.

A recipe for a chopped steak with the use of ostrich meat, as well as technology for its production, is proposed. Comparative analysis of the nutritive and energy value, and the content of cholesterol in steaks from beef and ostrich meat is made. It is established that products made with the use of ostrich meat are characterized by 9.9% higher protein content, by 20.1% lower fat content and by 25.3 lower cholesterol content. New products upon the condition of their consumption in the amount of 100 grams, allows to meet the daily protein requirement by 22.6% and can be recommended for use in special diets.

Keywords: ostrich meat, beef, proteins, cholesterol.