The fish burger quality of mechanically recovered meat from tilapia using added wheat fibre and corn oil

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Fish burgers were made using mechanically recovered meat (MRM) from tilapia in a $2^2$ full factorial design to determine the effect of wheat fibre and corn oil shrinkage on the water retention capacity of fish burgers. The best formulation was obtained using 1% corn oil and 2.5% wheat fibre, which resulted in a 4.3% shrinkage rate and 87% water retention capacity. In the second step, the best formulation was again prepared in four batches and subjected to bacteriological, physico-chemical and sensory tests in triplicate. The fish burgers were found to be within the standard microbiological and physical chemical parameters required by Brazilian law. Fibre from wheat and vegetable oil corn can be used to prepare fish burgers from MRM tilapia with excellent sensory acceptance.

Key words: quantitative descriptive analysis, hamburger, fish.