SENSORY AND TEXTURAL PROPERTIES OF DEFATTED RICE BRAN IN LOW COST BOLOGNA SAUSAGE

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Recently, the search for healthier non-meat ingredients has been established to improve the nutritional value of meat products, especially regarding fat reduction. Rice bran is a good dietary fiber source, which consists of dietary fiber, proteins, minerals and vitamin B components. Despite the addition of rice bran to formulated meat products has been examined in several studies, its effects on commercial formulations that include high levels of mechanically deboned chicken meat (MDCM) are not known. This study investigated the sensory properties evaluated by consumers using a 9 point hedonic scale for texture, taste, color, appearance and overall acceptability, and textural properties (textural profile analysis) of defatted rice bran (extruded – ERB and natural -NRB) on bologna sausage formulations elaborated with 60% of MDCM. Cassava starch, a commonly extensor, was replaced by ERB and NRB in two control formulation (2,5% and 5,0%). At 2,5% level, there was no difference among NRB formulations and controls. ERB formulations had higher values than NRB for chewiness and hardness. ERB and NRB increase hardness (p<0,05) when compared to starch cassava and promote a residual taste. The lowest scores to texture and flavor were observed for ERB at 5% level. At 2,5% level, the NRB can replace cassava starch at 2,5% with good global acceptance indicating a potential technological application in emulsified meat products.