

THE UNIVERSITY OF CHICAGO PRESS
50 EAST LEXINGTON AVENUE
NEW YORK, N. Y. 10017

THE UNIVERSITY OF CHICAGO PRESS

THE UNIVERSITY OF CHICAGO PRESS
50 EAST LEXINGTON AVENUE
NEW YORK, N. Y. 10017

1100090036



LP 41 FASM 3 2007



1100090036

The effects of chicken incorporation towards the characteristic of pumpkin (*Cucurbita Maxima*) nugget / Norashikin Mustapha

PUSAT PEMBELAJARAN DIGITAL SULTANAH NUR ZAHIRAH
UNIVERSITI MALAYSIA TERENGGANU (UMT)
21030 KUALA TERENGGANU

1100090036		

Lihat Sebelah

HAK MILIK
PUSAT PEMBELAJARAN DIGITAL SULTANAH NUR ZAHIRAH

THE EFFECTS OF CHICKEN INCORPORATION TOWARDS THE
CHARACTERISTICS OF PUMPKIN (*Cucurbita Maxima*) NUGGET

NORASHIKIN BINTI MUSTAPHA

RESEARCH PROJECT submitted in partial fulfilment of the requirements for
The Degree of Bachelor of Food Science
(Food Service and Nutrition)

FACULTY OF AGROTECHNOLOGY AND FOOD SCIENCE
UNIVERSITY MALAYSIA TERENGGANU
MENGABANG TELIPOT

2007

This project should be cited as :

Nora, 2007. The effects of chicken incorporation towards the characteristics of pumpkin (*Cucurbita Maxima*) nugget. Undergraduate thesis, Bachelor of Food Science (Food Service and Nutrition). Faculty of Agrotechnology and Food Science, University Malaysia Terengganu. Mengabang Telipot, Terengganu.

No part of this report may be reproduced by any mechanical, photographic or Electronic process or in the form of photographic recording, nor may it stored in a retrieval system, transmitted, or otherwise copied for public or private use, without written permission from the author and the supervisor(s) of the project.

APPROVAL AND CERTIFICATION FORM

I hereby declare that the thesis is based on my original work except for quotations and citations, which have been duly acknowledged. I also declare that it has not been previously or concurrently submitted for any degree at UMT or other institutions.



NORASHIKIN BINTI MUSTAPHA**Date:****Approved By,**

(ASSOCIATE PROF DR AMIZA MAT AMIN)**Date:**

ACKNOWLEDGEMENT

First and foremost, I would like to express my deepest appreciation and gratitude to my supervisor Prof Madya Dr.Amiza Mat Amin for her guidance ,constructive criticism, encouragement, and valuable suggestion during the course of this study.

I would also like to thank all the lecturers and staff of Food Science Department especially the Food Science Laboratory staff Cik Rose, Cik Nasraneem, En.Roslan, Pn Suzana, Pn Fadlina , Pn Aniza and En.Zamani for their guidance and help throughout this project.

Thanks are also extended to my family for their full support, love, care and encouragement throughout the entire course of this study.

Finally, I would like to give my highest gratitude to those that I have or have not mention above for their support and help and will be remembered.

THE EFFECTS OF CHICKEN INCORPORATION TOWARDS THE CHARACTERISTICS OF PUMPKIN (*Cucurbita Maxima*) NUGGET.

ABSTRACT

The effects of different level of minced chicken meat incorporation (0 %, 10%, 20%, 30%, 40%, 50%) on the physicochemical and sensory characteristics of pumpkin nuggets were studied. Two types of pumpkin nuggets were evaluated i.e. pumpkin nuggets with rind (WP) and pumpkin nugget without rind (NP). It was found that the moisture content, crude fibre content, oil uptake and fat content after frying decreased as the incorporation level of minced chicken increased ($p < 0.05$), both for NP and WP nuggets. This study indicated that the oil uptake during frying was the main contributor of fat content in all nugget samples. It was found that diameter shrinkage, fat content before frying and firmness of both WP and NP nuggets increased with increasing level of minced chicken incorporation. Significant differences ($p < 0.05$) were found in L, a, b values for different percentage of chicken meat in NP and WP. These differences were shown by the significant different in the colour scores. Lightness increased as percentage of chicken meat increase between (41.5 – 48.9). The incorporation of minced chicken meat increased the acceptance of pumpkin nuggets in terms of colour, aroma, oiliness, texture, taste, and overall acceptance ($p < 0.05$). NP and WP nuggets incorporated with 50% minced chicken were the most preferable pumpkin nugget samples.

ABSTRAK

Kajian ini mengkaji kesan penambahan peratusan berbeza ayam kisar (0%,10%,20%,30%,40%,50%) terhadap fizikokimia dan penilaian sensory. Dua jenis nugget labu dikaji iaitu nugget labu dengan kulit(WP) dan nugget labu tanpa kulit(NP). Keputusan kajian menunjukkan penentuan kelembapan, kandungan serat, kandungan lemak selepas goreng, penyerapan minyak menurun apabila peratusan ayam kisar semakin menaik($p < 0.05$), bagi nugget NP dan WP. Kajian ini juga menunjukkan bahawa pengecutan diameter, kandungan lemak selepas goreng serta kekenyalan bagi nugget WP dan NP meningkat apabila peratusan ayam kisar meningkat. Warna bagi nugget labu NP dan WP juga menunjukkan peningkatan di antara julat (38.16 – 48.86). bagi nilai a menunjukkan perbezaan significant tetapi bukan semua sample. Penambahan ayam kisar meningkatkan penerimaan nugget labu dari segi warna, aroma, minyak, tekstur, rasa dan penerimaan keseluruhan($p < 0.05$). Nugget NP dan WP yang ditambah 50% ayam kisar adalah nugget labu merupakan nugget labu yang paling diterima antara semua sample.