
EXPERIMENT 6 PREPARATION OF CHICKEN SAUSAGE

Structure

6.0 Objectives

6.1 Introduction

6.2 Experiment

6.2.1 Requirement

6.2.2 Procedure

6.2.3 Observation

6.0 OBJECTIVES

After doing this experiment, you will be able to:

- prepare chicken sausage; and
- use low value or less prime meat cuts, tough meat for the production of value added product like sausage.

6.1 INTRODUCTION

You are now familiar with the term 'sausage'. You have already studied about chicken sausage in the theory part of this course under the heading of poultry meat products. You know that sausage is prepared from minced meat, adding spices and stuffing into the natural or synthetic casings. Tough meat from layer chicken, breeder chicken after their utility period is over, can also be used for this kind of meat product. Dressed chicken which are healthy but down graded due to excessive tearing of meat, dislocation of joints and broken bones during dressing of chicken, due to which the chicken cannot be sold as dressed chicken that can also be used for this purpose. Excessive fat, trimmed fat of dressed chicken can be utilized in sausage up to 25%. This exercise will help you to prepare chicken sausage for domestic or commercial use.

6.2 EXPERIMENT

6.2.1 Requirement

Following ingredients are required for preparation of chicken sausage:

- Meat
- Fat
- Dry spices like, cloves, green pepper, cinnamon, cumin
- Wet spices like ginger, onion, garlic, green chilly, coriander leaves
- Salt
- NaNO₂ (Nitrite)

- Na No₂
- Wheat flour
- Potassium sorbate
- Chilled Water

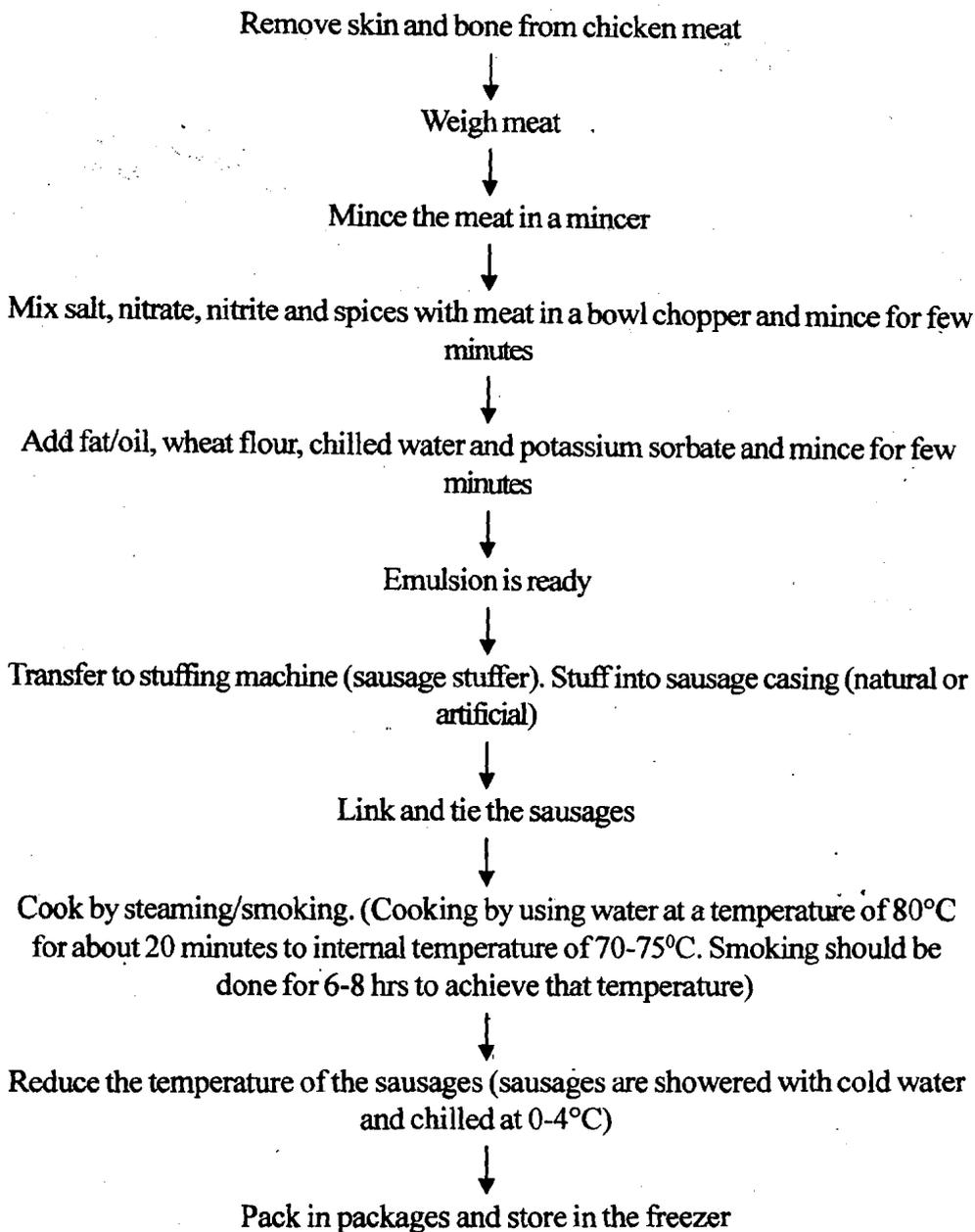
Following equipment are required for sausage production;

- Mincer
- Bowl chopper
- Extruding unit
- Casings
- Trays
- Cooking [steaming] unit
- Pan
- Gas stove for frying of sausage

Prepare chicken sausage as per the following formulation:

<u>Ingredients</u>	<u>Quantity</u>
Chicken meat	5 kg
Fat	1 kg
Onion	500g
Salt	110g
Na No ₃ (Nitrite)	4g
Na No ₂ (Nitrite)	2g
Cloves	5g
Green pepper	10g
Cinnamon	5g
Cumin	10g
Ginger	25g
Garlic	25g
Green chilly	50gm
Coriander leaves	50gm
Wheat flour	500g
Potassium sorbate	0.1%
Chilled Water	1 litre

6.2.2 Procedure



Note: For fresh consumption, after smoking/cooking the sausages can be fried and consumed. For consumption after frozen storage, sausages should be thawed and fried.

Natural casing can be consumed, but artificial casing should be removed before consumption.

6.2.3 Observation

Thaw the sausage, (if frozen) and fry in oil. Observe for sausage quality calculation.

1. Record cooking loss of the sausage:

Weight of sausages before cooking = W_1

Weight of sausages after cooking = W_2

Weight of lost during cooking = $W_1 - W_2$

$$\% \text{ Weight loss (Cooking loss)} = \frac{W_1 - W_2}{W_1} \times 100$$

- 2) Evaluate the quality of the sausage as per 9 point Hedonic scale for following parameters:
- a) Appearance
 - b) Flavour
 - c) Texture
 - d) Juiciness
 - e) Overall acceptability.

9 Point Hedonic scale is as follows:

	Score
Like extremely	9
Like very much	8
Like moderately	7
Like slightly	6
Neither like nor dislike	5
Dislike slightly	4
Dislike moderately	3
Dislike very much	2
Dislike extremely	1