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PREPARATION AND EVALUATION  
OF CHEVON NUGGETS

THESIS

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OF CHEVON NUGGETS

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## ABSTRACT

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This study was conducted to develop chevon nuggets. Specifically, it aimed to develop a formulation for chevon nuggets, evaluate the sensory, chemical, and cooking properties of chevon nuggets. Microbial load of stored sample was also determined.

This study was conducted using different formulations of chevon nuggets which differ in the amount of chevon: T1-0.25 kg, T2-0.50 kg, T3-0.75 kg and T4-1.0 kg.

Results of sensory evaluation indicated that color of nuggets was not affected by the amount of chevon. Flavor was enhanced by the increasing amount of meat in the formulation. Off-flavor was almost imperceptible. Juiciness and tenderness decreased with increasing amount of chevon in the nuggets.

Results of evaluation for general acceptability indicate that samples with more than 0.25 kg chevon were significantly more acceptable.

Consumer test results indicate that chevon nuggets were liked very much by majority of the respondents.

Freezing of nuggets for 1 month effectively controlled microbial growth.

Chevon nuggets had lower moisture and protein content than uncooked chevon lean. Fat content was higher in chevon nuggets than the uncooked chevon lean.

Cooking yield of chevon nuggets was 85.01% and shrinkage was 11%. Emulsion stability and water holding capacity of chevon nuggets resulted to relatively less tender and less juicy samples.

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# PREPARATION AND EVALUATION OF CHEVON NUGGETS <sup>1/</sup>

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## INTRODUCTION

Goat meat known as chevon, contains about 22.3% protein, (Abdon et al,1980) hence, is a good protein source . However , it is not as popular as beef and pork which could be due to its unavailability in the market. In the Philippines processed meat products are made chiefly from pork, beef and poultry, but with the ever increasing population more protein sources must be developed. One of these could be chevon.

Previous studies had proven the acceptability of using chevon in meat dishes such as hamburger, *nilaga* and *sinigang*, spaghetti, *mara*, ham, corned meat, meat loaves and *calderetta*. In addition to these dishes, chevon can be processed into nuggets.