

TITIEATION OF CHIVON IN CORNED MEAT PRODUCTION

THESIS

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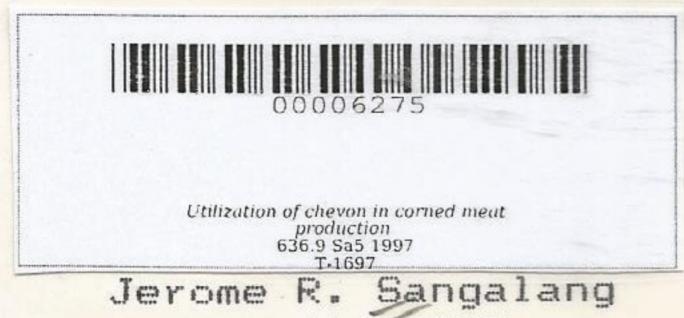
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UTILIZATION OF CHEVON IN CORNED MEAT PRODUCTION

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ABSTRACT

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A study was conducted to determine the physical, chemical and sensory properties as well as the level for which chevon can be substituted for beef in corned meat production. It also aimed to analyze cost and return of small-scale processing of corned chevon.

Meat samples of different levels of beef and chevon were processed by corning. The following treatments were used: Treatment 1 (100% Beef), Treatment 2 (75% Beef and 25% Chevon), Treatment 3 (50% Beef and 50% Chevon), Treatment 4 (25% Beef and 75% Chevon), and Treatment 5 (100% Chevon). Data were subjected to analysis of variance using Randomized Complete Block Design (RCBD) and Duncan's Multiple Range Test (DMRT).

Physical evaluation revealed that samples having 25% and 75% chevon had the best color among the five treatments while the sample with 100% chevon was most attractive in terms of general appearance. Samples did not differ significantly in terms of meat flavor, odor, off-flavor, and general acceptability. The preparation containing 75%

and Female Dormitory Association (MAFEDA) and

TABLE OF CONTENTS

	Page
BIOGRAPHICAL DATA	iii
ACKNOWLEDGMENT	iv
ABSTRACT	vii
TABLE OF CONTENTS	ix
LIST OF TABLES	×i
LIST OF FIGURES	хii
INTRODUCTION	1
Importance of the study	2
Objectives of the study	2
Time and place of the study	3
REVIEW OF RELATED LITERATURE	4
DEFINITION OF TERMS	10
MATERIALS AND METHODS	12
Selection of raw materials	12
Preparation of corned meat	12
Physical evaluation	14
Proximate composition	14
Sensory evaluation	14
Statistical analysis	15
RESULTS AND DISCUSSION	16
Physical evaluation	16
Color	16
General appearance	17

Proximate analysis	17
Moisture	18
Fat	19
Frotein	19
Ash	19
Sensory evaluation	20
Color	20
Meat flavor	21
Odor	21
Off-flavor	7.7
Tenderness	22
Juiciness	23
General acceptability	23
Production cost	24
Cost and return analysis	26
SUMMARY, CONCLUSIONS AND RECOMMENDATIONS	27
Summary	27
Conclusion ************************	28
Recommendation	29
BIBLIOGRAPHY	30
APPENDICES	32

LIST OF TABLES

Table		Page
1	Proximate composition of fresh lean samples	9
2	Mean score for physical evaluation of fresh packed corned chevon samples using diferent levels of	4 /
	beef and chevon	16
3	Proximate composition of corned meat samples with different levels	
	of beef and chevon	18
4	Mean scores for sensory evaluation of processed corned chevon	20
5	Production cost per treatment of processed corned chevon	25
6	Cost and return analysis per treatment of processed corned chevon	26

LIST OF FIGURES

Figure		Page
1	Raw meat samples of different proportion of beef to chevon	44
	The author while measuring and mixing the ingredients of each sample	45
3	The samples subjected to pressure- cooking	47
4	The author while flaking the pressure-cooked samples	48
5	Samples ready for physical evaluation	49
6	The panelists during sensory evaluation	50
7	The panelists while evaluating the physical characteristics of the samples	51

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A thesis manuscript presented to the faculty of the Department of Animal and Veterinary Science, School of Agriculture, Forestry, Environment and Natural Resources, Don Severino Agricultural College, Indang, Cavite in partial fulfillment of the requirements for graduation with the degree of Bachelor of Science in Agriculture (BSA) major in Animal Science with Contribution No. AS-OO3-R-(T)-O2-97. Prepared under the supervision of Prof. Teresita M. Labrador, Thesis adviser.

INTRODUCTION

The cost of beef is so expensive nowadays that eating beef is sometimes prohibitive. Corned beef is one way by which beef could reach the breakfast table of ordinary citizens. However, this too is a problem because the supply of beef cannot meet the demand of the consumers despite increasing annual imports of meat and meat products. According to the records of the Bureau of Animal Industry, Department of Agriculture, the Philippine population increased from 36.7 to 60 million from 1979 to 1990 while cattle production decreases from 1.68 to 1.63 million. Based on the Philippine Food Balance sheet of 1990,