

UTILIZATION OF CHEVON IN CORNED
MEAT PRODUCTION

636.9

Sa5

1997

THESIS

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April 1997

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**UTILIZATION OF CHEVON IN CORNED
MEAT PRODUCTION**

Undergraduate thesis
presented to the faculty of the
Don Severino Agricultural College
Indang, Cavite

in partial fulfillment of the
requirements for the degree of
Bachelor of Science in Agriculture
(Major in Animal Science)

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Utilization of chevon in corned meat
production
636.9 Sa5 1997
T.1697

Jerome R. Sangalang
April, 1997

ABSTRACT

Sangalang, Jerome, Reyes, Don Severino Agricultural College, Indang, Cavite. April 1997. " Utilization of Chevron in Corned Meat Production ". Prof. Teresita M. Labrador, thesis adviser.

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% Chevron), Treatment 3 (50% Beef and 50% Chevron), Treatment 4 (25% Beef and 75% Chevron), and Treatment 5 (100% Chevron). 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%

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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-003-R-(T)-02-97. 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,