Quality Attributes of Fresh Ready-to-Eat Chicken Momo Marketed at Palampur (Himachal Pradesh)

B.G. Mane*, H. Dhanze†, S.K. Khurana†, D. Krofa and D. Thakur‡

Department of Livestock Products Technology,
College of Veterinary and Animal Sciences, CSKHPKV, Palampur (H.P)

(Received 30.8.2011; accepted 21.12.2011)

ABSTRACT

The aim of this study was to assess the quality attributes of fresh ready-to-eat chicken momo, a traditional chicken product of Trans-Himalayan region marketed in and around Palampur (HP). In this study, the physico-chemical, microbiological and sensory attributes of fresh ready-to-eat chicken momo were analyzed. The study revealed that chicken momo had a pH of 6.10±0.37 and the proximate composition of moisture content (67.65±1.53), protein content (10.66±1.11), fat content (10.13±1.00), ash content (1.11±0.30) and carbohydrate content (10.54±1.43). The aerobic plate count, coliform count and staphylococcal count were found to be 4.2±0.84, 2.69±0.73 and 2.34±0.66 log$_{10}$ cfu/g, respectively. The sensory attributes such as appearance, flavor, juiciness and overall acceptability were found to be 6.5±0.71, 7.04±0.55, 6.5±0.66 and 6.98±0.50, respectively. The chicken momo marketed at Palampur and adjoining areas were found to be physico-chemically, microbiologically and sensorily acceptable and safe for human consumption.

Keywords: Acceptability, chicken momo, quality attributes, traditional products.