



The Effect of Different Marinades on Some Quality and Sensory Properties of Chicken Breast Meat

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Abstract

In this study, it was aimed to determine the effects of different marination liquids on some quality and sensory properties of chicken breast meat. Three different marination formulations (containing olive oil, red wine and yogurt) were used in the study. After cooking, cooking loss, marinade absorption, pH, color, texture analysis results and sensory test results are discussed. As a result, it was observed that the differences between cooking loss, marinade absorption and pH values of the cooked samples were statistically significant ($p < 0.05$) as a result of analysis of variance and multiple comparison test (Tukey). When the color analysis results were examined, it was determined that different marinades could be effective on the brightness (L^*), redness (a^*) and yellowness (b^*) values of the cooked chicken meat samples and the results obtained were statistically significant ($p < 0.05$). Since the textural values did not show a normal distribution, the Wilcoxon test was applied and no significant difference was detected between the marinades ($p > 0.05$). A panelist test was conducted on 25 people by examining the smell, texture, flavor and color of the samples sensory-wise and a general appreciation scale was created. As a result of the Tukey multiple comparison test applied to sensory analysis data, it was determined that the marination solution containing olive oil had the highest approval score by consumers.

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