

Formulation of Spices mixture for preparation of Chicken Curry

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Abstract

Considering the scope of utilization of processed chicken in convenience form a study was undertaken to optimize the levels of spice mixture salt and commercial chicken masala in a spice formulation to be used for preparation of chicken curry. The sensory quality of ready to eat chicken curry added with hot spice mixture containing salt and chicken masala, revealed that the flavour, juiciness, texture and overall palatability scores of chicken curry improved significantly with addition of 3.0 % salt level as compared to that of 2.5, 3.5 and 4.0 %. Spice mixture containing 1.0 % commercial chicken masala exhibited significantly higher scores for all the sensory attributes over 0.5 and 1.5%. It is thus concluded added that spice mixture added 3.0 % salt and 1.0 % commercial chicken masala was more suitable to enhance the sensory quality of ready to eat chicken curry.

Keywords: Spice mixture, Commercial chicken masala, Chicken curry, Sensory quality.