

Abstract

Breading is generally used as an outer coating of crest range meat products. It imparts crispy, oily and slippery mouth feel to crest range meat products. A study carried out was intended to further improve the quality of breading. In the study, quality characters such as colour, crispness, hard to bite and oiliness were taken as main properties to consider. In addition, reduction of overall oil absorption of the product by using the improved coating was also attempted.

Improvement of breading formulae was mainly done by replacing some ingredients with several new counterparts and changing the composition of the breading.

The breading samples improved were comparatively evaluated with market sample for its sensory properties. Several laboratory tests were carried out to check efficacy of some ingredients as well.

The results obtained from the sensory evaluation were very satisfactory and revealed that the improved sample proved to have better qualities especially for crispness, hardness and colour.