

Evaluation of gelatin film on chemical properties of chicken meat under refrigerator conditions

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Abstract

Poultry is one of the fastest sources of meat production in the world. Chicken with high levels of spoilage and is exposed to chemical decomposition and microbial degradation and its have a dangerous potential to consumer health. New active and intelligent packaging concepts by providing numerous and innovative solutions play an important role on shelf life, improve and monitor the quality and safety of food. This study invatigated chemical properties of gelatin coating on keeping chicken meat under refrigerator conditions during 12 days. Chemical indices containing of pH, Thiobarbituric acid (TBARS), Total Volatile Nitrogen (TVN) and proxide value (PV) measured. The result showed that the chemical indicators increased during the experimental days, but the increasing was slower than conditions without using this coating in previous studies. Therefore, during 12 days keeping in refrigerator storages, chemical indices were lower than the allowed amount. Therefore, the use of this coating is recommended to Reduce and prevent of chicken chemistry changes.

Keywords: chicken meat, gelatin, chemical parameters, Refrigerator Condition