

PRECUS : THE NATURAL PRESERVATIVES FOR CHILLED CHICKEN GROUND MEAT

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The present study was conducted to evaluate the shelf life and microbiological quality of ground chicken meat incorporated with Ficus Carica leaves extract at chilled refrigerated storage ($4^{\circ}\text{C} \pm 1^{\circ}\text{C}$). Chicken meat samples were divided into three different groups i.e., T0 =Control (without natural preservatives), T1 =1g leaves extract and T2 =2g leaves extract. The samples were evaluated for microbial counts (TVC), sensorial properties (color, odor) and physicochemical property (pH) on different days of storage. The obtained results showed that addition of natural preservatives significantly ($p<0.05$) influenced on microbial counts (TVC), sensorial properties (color, odor) and physicochemical property (pH) compared to control samples. Throughout the storage period, comparatively lower values of both viable count were detected in T2 group. Color score of T1 group and odor score of T2 group were significantly higher ($P<0.05$) than control group. The pH test showed that the chicken ground meat preserved using Ficus Carica leaves extract possessed a pH above 6, meaning that they were in good condition. From this comparative study of natural preservatives, it was concluded that Ficus Carica leaves extract could be utilized effectively as antioxidant and antimicrobial in preservation of chicken ground meat at refrigerated storage ($4^{\circ}\text{C} \pm 1^{\circ}\text{C}$).

Keywords : *Ficus Carica*, Preservatives, Antimicrobial