



Changes in Color Attributes of Mock Meat Nuggets Prepared from Oyster Mushroom, Flaxseed and Amaranth in Response to Storage

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Abstract: A study was conducted to evaluate the changes in color attributes of mock meat nuggets formulated from oyster mushroom, flaxseed and amaranth during storage period of six months. The product was prepared from different combinations of defatted flaxseed, freeze dried oyster mushroom and amaranth grain flour. The physical attributes of mock meat nuggets viz., Lightness value observed a decrease with the increasing levels of partially defatted flaxseed and amaranth grain flour. The highest mean Lightness value of 55.94 was recorded in chicken nuggets while 00:100:00::Oyster mushroom powder: Partially defatted flaxseed flour: Amaranth grain flour recorded least mean Lightness of 22.90. The redness and yellowness values increased with the increase in addition of partially defatted flaxseed and amaranth grain flour. Furthermore in response to storage period of six months mean Lightness value decreased from 45.78 to 42.39 while as redness and yellowness values increased from 4.78 to 6.46 and 22.81 to 24.35, respectively indicating a deteriorative effect of storage on colour attributes of meat analog nuggets.

Keywords: Amaranth, Color attributes, Defatted flaxseed, Mock meats, Oyster mushroom, Storage
