



47. Functional Mutton Nuggets Incorporated with Saffron Petals

Type: Mutton product

Date:

Patent: NA

Name of Inventor

S. Rafeh Ahmad and Mir Rovida

Description of Technology

The growing concern of health conscious people about the negative effects associated with the meat have turned the attention of meat scientists towards the development of functional meat products. Locally available natural sources like saffron petals (otherwise thrown away as waste) being rich sources of functional ingredients can be exploited for their functional role by incorporating in meat products. Mutton nuggets containing saffron petal powder (SPP) were developed and evaluated for its quality on the basis of different physico-chemical, proximate and sensory attributes. 2% of SPP in the formulation was found as the optimum level for the manufacturing of functional nuggets without compromising with the quality of the product. The product was packed in LDPE bags and stored at $4\pm 1^{\circ}\text{C}$ for 21 days during which the samples were evaluated at regular interval of 7 days duration for various physico-chemical, microbiological and sensory quality parameters. The SPP improved the functional value of the product as depicted by enhanced anti-oxidant potential (increased DPPH-RSA) and lowered TBARS values. The values of microbial counts were within acceptable limits up to day 21 of storage period. Hence saffron petals could be efficiently incorporated in mutton nuggets for improving their functional value without affecting its storage stability.



Impact

- Waste utilization
- Enhancement of the functional value of red meats
- No deleterious effect on the sensory attributes and/or the emulsion quality.
- Improved shelf life

Commercial Applicability

- Locally available natural sources of food additives could be exploited at commercial level
- Incorporation of saffron petals (2%) is a technologically viable option
- Antioxidant rich nuggets could be made