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## Development of low fat chicken nuggets using carrageenan

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The objective of this work was to evaluate the incorporation of carrageenan to improve the functional properties of the chicken nuggets. The prepared chicken meat nuggets underwent various tests (physical-chemical analysis, proximate analysis and sensory evaluation). Results indicated that the pH, cooking yield, emulsion stability and moisture content was significantly ( $P < 0.05$ ) higher in carrageenan added chicken nuggets. The fat content was significantly ( $P < 0.05$ ) reduced in treated chicken nuggets. However, protein and ash content was differed non significantly ( $P > 0.05$ ) in between treatments and control. The overall acceptability score was significantly ( $P < 0.05$ ) and score for appearance as well as flavor was non significantly ( $P > 0.05$ ) higher in 0.6 % carrageenan added chicken nuggets. However, the juiciness score was highest at 0.9 % addition of carrageenan. On the basis of sensory attributes and physicochemical properties, the 0.6 % carrageenan incorporated chicken nuggets may improve the functionality of chicken nuggets without affecting the sensory attributes.

**Keywords:** Carrageenan, low fat, chicken nuggets, functional property.

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