

Quality Characteristics of Fish meat Paste Containing Mulberry leaf Powder

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The purpose of this study was conducted in order to promote the utilization of fish meat paste containing mulberry leaf powder as food. The fried fish meat paste was prepared to enhance physiological function by adding 0, 0.1, 0.3, 0.5 and 1% mulberry leaf powder. The properties of fried gel were evaluated the weight, oil absorption and color, folding test, textural properties and sensory attributes were analyzed. In weight showed the higher fish meat paste added mulberry leaf powder than the control group($P<0.001$). The sample containing 0.3% mulberry leaf powder showed the highest values in oil absorption. Increasing the amount of mulberry leaf powder in the fish meat paste tended to decrease the lightness, redness and yellowness in Hunter color value($P<0.001$). As the result of textural properties, folding test in all test sample showed AA that mean good flexibility. In Textural properties, the higher amounts of mulberry leaf powder showed the highest values in hardness of fish meat paste, Increasing the amount of mulberry leaf powder in the fish meat paste tended to decrease the cohesiveness, springness, gumminess, brittleness. In Sensory evaluation, the higher amounts of mulberry leaf powder showed the highest values in color and mulberry leaves flavor, oily taste, cohesiveness, hardness. The fish meat paste added 0.5% mulberry leaf powder give the highest favorite score in flavor quality, texture quality and overall quality. The results suggest that mulberry leaf powder can be applied to fish meat paste for the purpose of high quality and functionality.

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