

**EFFECTS OF DOMESTIC COOKING
METHODS TOWARDS PHYSICOCHEMICAL
AND SENSORY PROPERTIES OF
CHICKEN FRANKFURTER-
STYLE SAUSAGES**



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ABSTRACT

This study was carried out to compare and evaluate the three domestic cooking methods (deep frying, shallow frying and boiling) effects towards nutritional composition (moisture and fat content) and consumers' preference of chicken frankfurter-style sausages. All samples were coded into T₁, T₂ and T₃ and cooked with three different cooking methods (shallow fry, boil and deep fry). The results showed that the different cooking methods applied on the chicken frankfurter sausages exhibited significant ($p < 0.05$) impact on their moisture and fat content. The moisture content of boiled chicken frankfurter sausages was 54.66%, while their fat content was 29.36%. However, the highest cooking loss (1.81%) of chicken frankfurter sausages were significantly ($p < 0.05$) affected by deep frying. In the descriptive sensory evaluation, oiliness, brownness and crispiness were significantly ($p < 0.05$) affected by different cooking methods, but not juiciness. Boiling method gained the lowest score of oiliness (20.80%), brownness (17.08%) and crispiness (9.33%), but obtained the highest score for juiciness (23.33%). On the other hand, the hedonic test which conducted by 50 untrained panelists only expressed the significant effect ($p < 0.05$) of deep frying method on the oiliness, not other attributes. Within the three cooking methods, deep frying method was most preferred by the panelists to cook chicken frankfurter sausage. It received the highest score from the panelists in the attributes of oiliness (71.33%), juiciness (69.77%), crispiness (68.44%), brownness (70.22%) and overall acceptability (72.22%). From the feedback of consumers' preferences, about 72% of people like to consume frankfurter sausage but 28% dislike to consume it. Due to the busy lifestyle of people, most people tend to use deep frying method (42%) to cook the frankfurter sausage at home as compared with shallow frying (32%) and boiling (26%).