

THE EFFECTS OF GRAPE SEED FLOUR ON THE RAW AND COOKED BEEF PATTIES QUALITY

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Abstract. The effects of grape seed flour (GSF; 0, 0.5, 1, 2%) on the physical, chemical, and sensory properties of beef patties were investigated. Meat patties were prepared using beef, beef fat, and spices. Raw beef patties were cooked for 20 min. in a preheated oven at 180°C. Effects of the GSF on pH, proximate composition and instrumental colour values of raw and cooked beef patties were determined. Moreover, cooking yield, dimension reduction, and sensory properties of beef patties were studied. The effects of GSF on the moisture, dimension reduction, and instrumental colour values of beef patties were found to be significant ($p<0.01$). Increasing amounts of GSF in the beef patties decreased L and b values. Moreover, GSF decreased dimension reduction values of beef patties. This effect on the dimension reduction values was found to be important by the addition of 1% of grape seed flour. While GSF with the addition up to 1% did not cause significant differences on the moisture values of cooked beef patties, the addition of 2% GSF decreased moisture values. The addition of GSF did not cause a significant difference on sensory properties of beef patties.

Keywords: beef, grape seed, meat patties, raw patties, cooked patties