P-8

Effect of Shiitake(*Lentinus edodes. p*) Mushroom Powder and Sodium Tripolyphosphate on Texture and Flavor of Pork Patties

S. S. Chun, Edgar Chambers Ⅳ[1], Delores H. Chambers[1]

Dept. of Food & Nutrition. Sunchon National University, [1]The Sensory Analysis Center, Dept. Human Nutrition, Kansas State University

Shiitake mushroom contained numerous nutrients, special flavor (lenthionine) and taste. In Asia, they are thought to have numerous medical properties for several diseases such as diabetes, anemia, tumors. Phosphates are known to increase hydration and water binding, stabilize meat emulsions, improve juiciness and tenderness, provide mineral supplementation, and maintain flavor of processed meat products. A lexicon for describing the texture and flavor of cooked pork patties were developed. The intensity of a variety of texture, flavor, and mouth feel properties was characterized for each patty. These data provide texture and flavor characteristics of the cooked pork patties with and without 0.5% and with 0, 2, 4, or 6% shiitake mushroom powder. A highly trained descriptive sensory panel identified, defined and referenced 19 attributes for cooked pork patties. The attribute generally could be described as texture(juiciness, toughness, rubberiness, and mealy), flavor (pork ID, meatiness, mushroom, onion, garlic, black pepper, heat burn, soapy, chemical, animal hair, fat, salty, sour, and bitter), mouth feel(slick, and astringent). Pork patties containing sodium tripolyphosphate(STP) and shiitake mushroom powder decreased cooking loss than the one without STP and/or shiitate mushroom powder.