

글루텐 人造肉의 品質特性에 影響을 주는 要因과
物性에 관한 研究

4보 : 가열 온도와 가열 시간이 품질특성에 미치는
영향 및 관능 검사

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Studies on the Factors Affecting Quality and Textural
Characteristics of Artificial Gluten Meat

Part IV: Effects of heating temperature and heating time on
properties of AGM and sensory evaluation

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Summary

These experiments were carried out to study the factors affecting quality and textural characteristics in the preparation of artificial gluten meat (AGM).

Effects of heating temperature and heating time on properties of AGM and sensory evaluation were summarized as follows:

1. In heating temperature and heating time, the samples cooked at 120°C more approached to raw beef than samples cooked at 100°C in L Values.

The samples were not affected significantly by heating time, but the sample cooked at 120°C for 20 minutes rather approached to raw beef on textural properties.

2. Results of sensory evaluation.

(1) Sensory panelists liked the sample that contained 30% of walnut, 100% of water, and cooked at 120°C of heating for 20 minutes, because the sample showed the best color, springiness and chewiness on those conditions.

(2) Different formulas of walnut and oil in AGM showed significantly in color and juiciness, and then they liked the sample containing 30% of walnut and 10% of oil.

한 시료에서는 색, 다습성에서만 유의성이 있었는데 혼합 비율은 호두 30%와 옥수수기름 10%를 첨가한 시료를 가장 선호하였다.

3) 옥수수기름과 물의 혼합 비율을 달리한 시료에서는 경도, 다습성, 전단력에서만 유의성이 있었는데, 혼합 비율은 옥수수기름 10%, 물 100%인 시료를 대체로 선호하였다.

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