Calcium Alginate and Salt/Phosphate as Binding Agents in Restructured Lamb

Title	Calcium Alginate and Salt/Phosphate as Binding Agents in Restructured Lamb
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Abstract	A study on ÃƒÂ,Ã‚Â restructurization of lamb meat using several binding agents were conducted. Objectives of the study were evaluate ÃƒÂ,Ã‚Â effectivity of CaÃƒÂ¢Ã‚Â€Ã‚“alginate, salt and phosphate as binding agent and their effect on physical properties of the restructured meat stored at -20ÃƒÂ¢Ã‚Â•Ã‚Â°C for up to 12 weeks. Three binding agents were added to the restructured products, which include NaCl 0.3 %/ NTPP 0.3 %; alginate 0.5 %/Ca-lactate 0.5%; NaCl 0.3 % / NTPP 0.5 %/alginate 0.5% and no binding agent as a control. The products were evaluated at 0, 4, 8 and 12 weeks of storage. The result showed that treatment with alginate 0.5%/Ca-lactate 0.5% had the least purge loss value of 4.3ÃƒÂ,Ã‚Â±0.2%. The least cooking losses of 30.2ÃƒÂ,Ã‚Â±3.79% and the highest shear force 61.6ÃƒÂ,Ã‚Â±13.77 N. (Animal Production 3(1): 20-25 (2001)Key Words: Alginate/Ca-lactate, purge loss, cooking losses, shearÃƒÂ,Ã‚Â force.
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