

Use of myrobalan plum (*Prunus cerasifera*) in the diversification of chicken barbecue flavour

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Introduction



Source: <http://uthost.net/prunus-cerasifera.html>

- ***Prunus cerasifera* Ehrh.**, known as cherry plum;
- Small in size shrubby tree with intricate and occasionally spiny branches;
- Produce plum-like edible fruit;
- The plum tree is native to south-eastern Europe, western and middle Asia;
- Due to specific taste (intensive acidity) just a small amount of fruit grown are eaten fresh or used to make non-alcoholic or fermented and distilled alcoholic beverages.
- Recent researches show that owing to the high nutritional value the fruit could be used in the making of high-quality functional food products (tenderizers, natural colourants, flavours, etc.)



Objective

The aim of the research was aimed at evaluation of the Myrobalan plum's suitability to be used as an ingredient in making of puree for meat products

Research tasks:

- ❖ To determine the chemical composition of plum puree (fresh and frozen), i.e. pH, titratable acidity, soluble solids, total polyphenols, and total proanthocyanidins.
- ❖ To conduct a sensory evaluation and to appreciate the suitability of Myrobalan plums puree for chicken meat preparation instead of vinegar.

Sensory analyses has been performed using the ISO 4121:1987 standard based on **9-point hedonic and Line scale** methods.

Materials and Methods



Agrā dzeltenā



Spīdola



Myrobalan plum seedling (yellow)

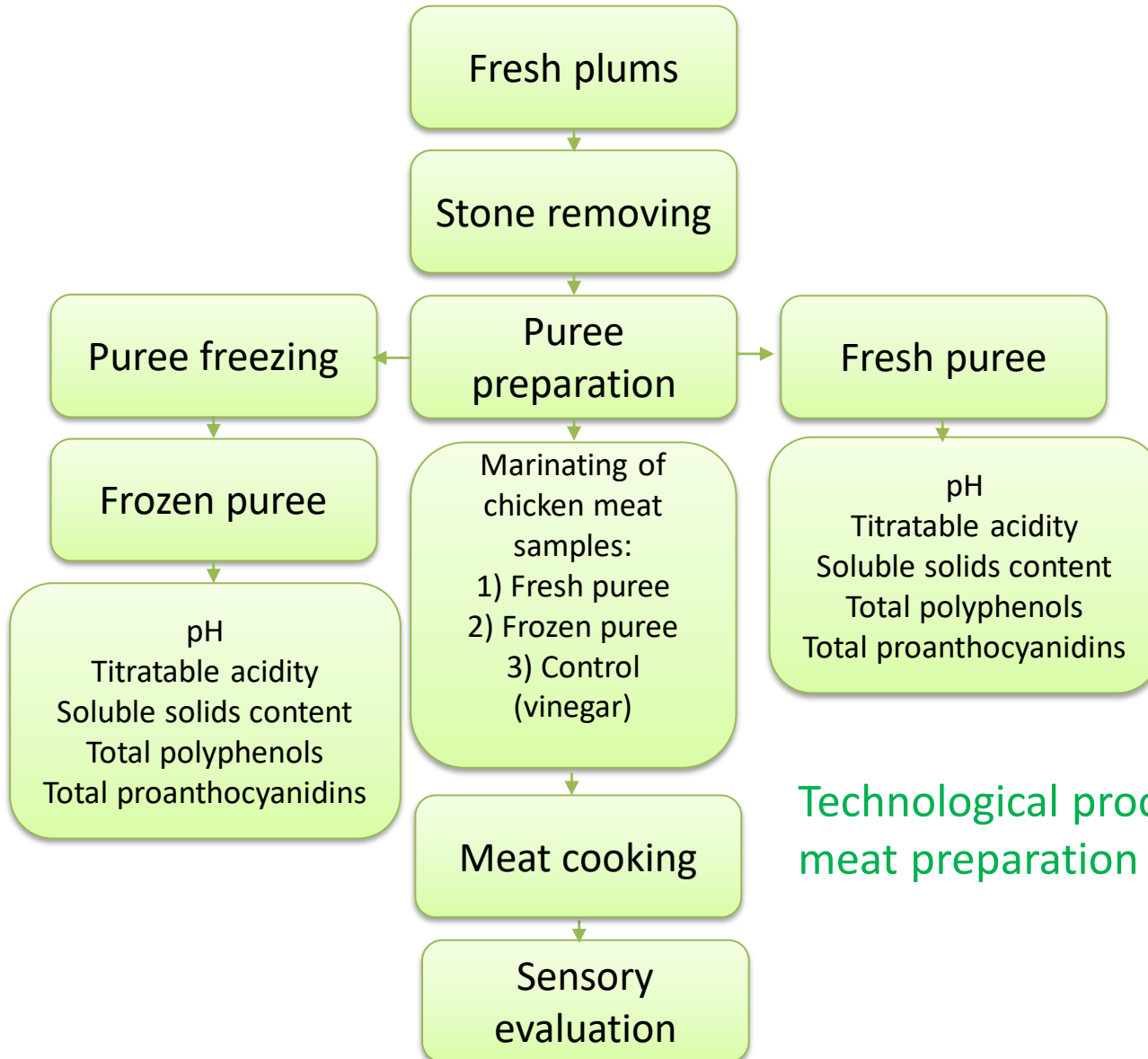


**Myrobalan plum seedling
(red)**



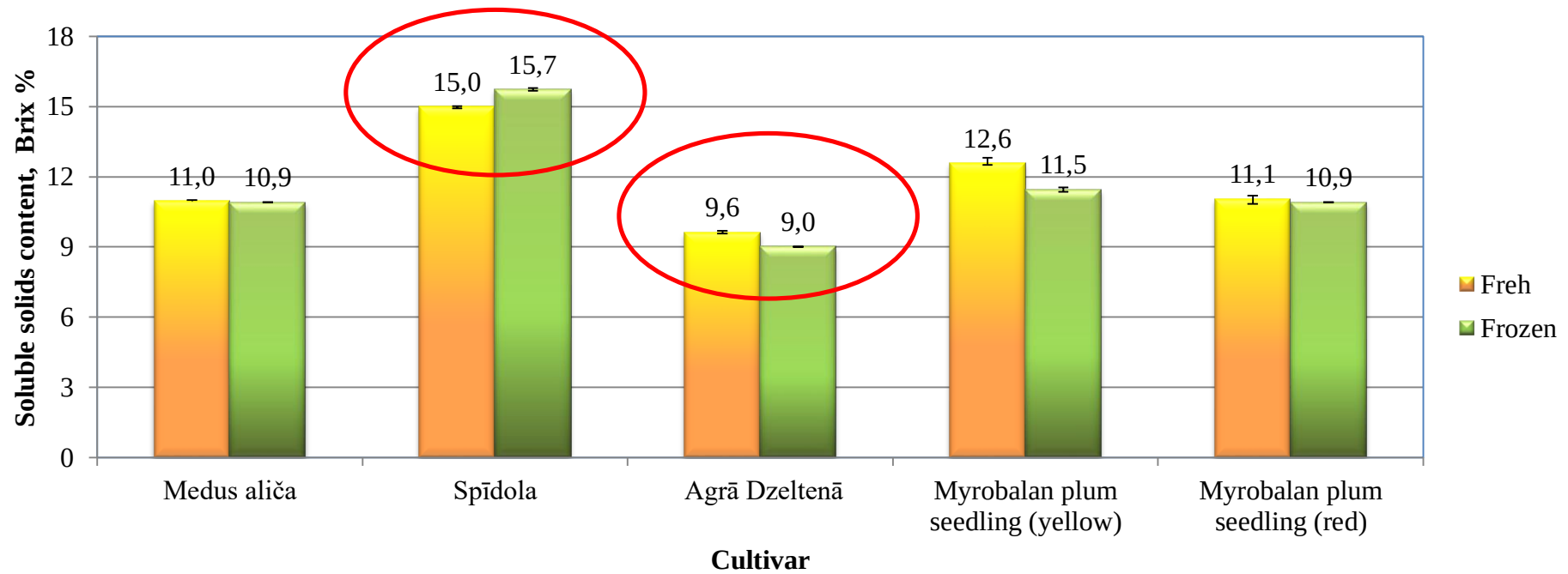
Medus aliča

Materials and Methods

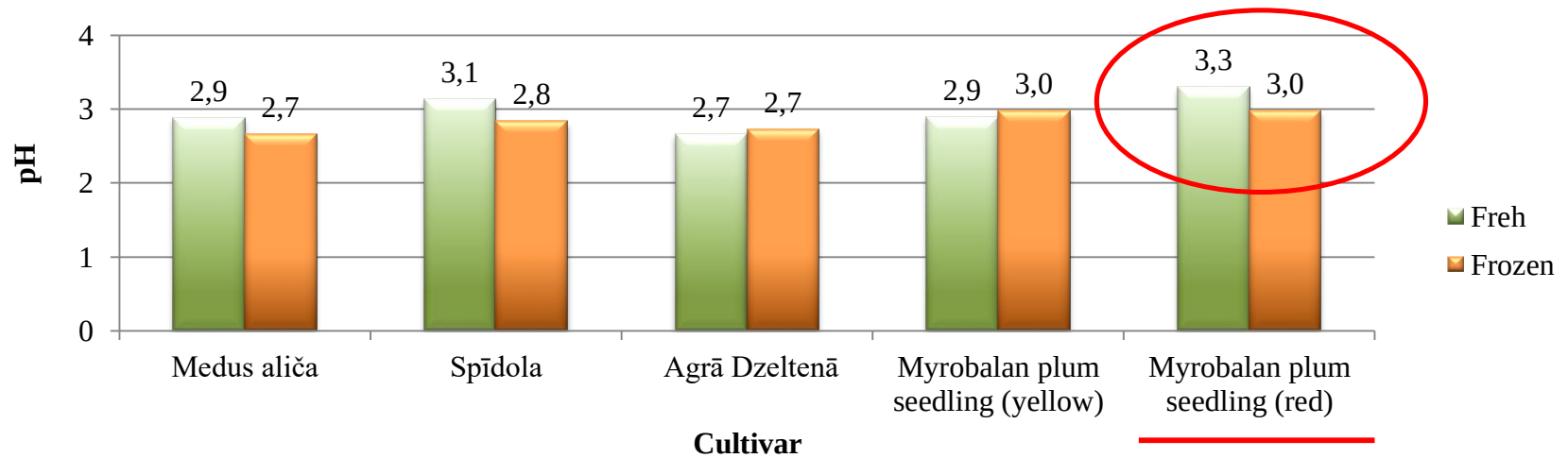
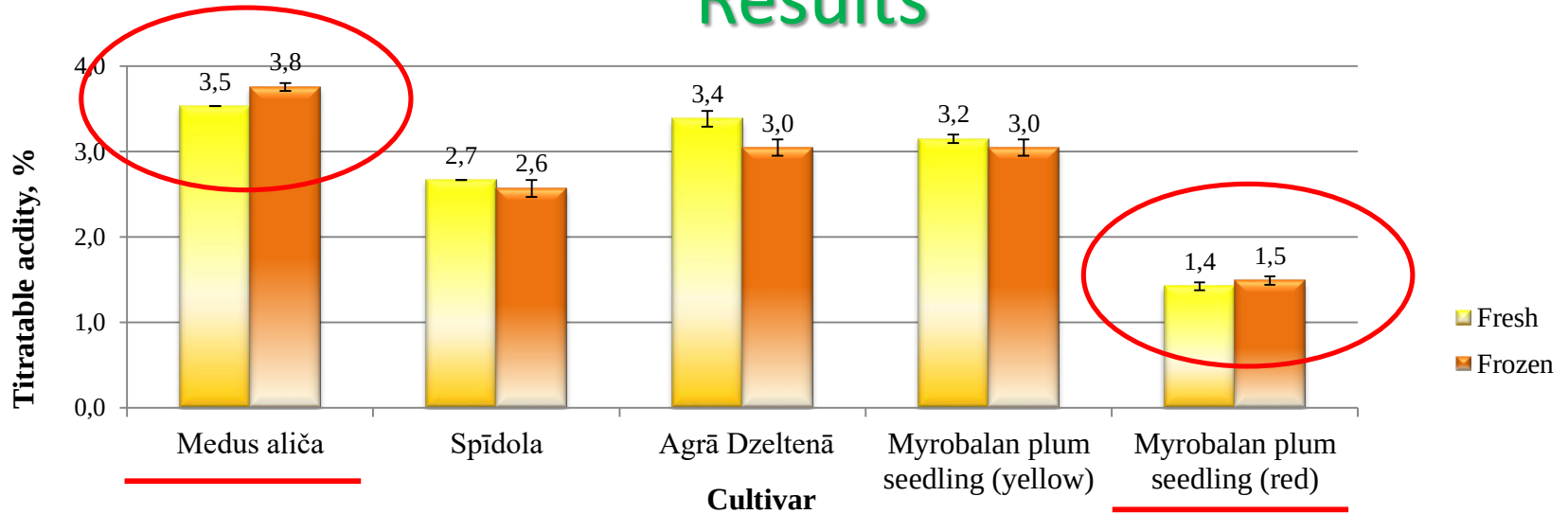


Technological process of
meat preparation

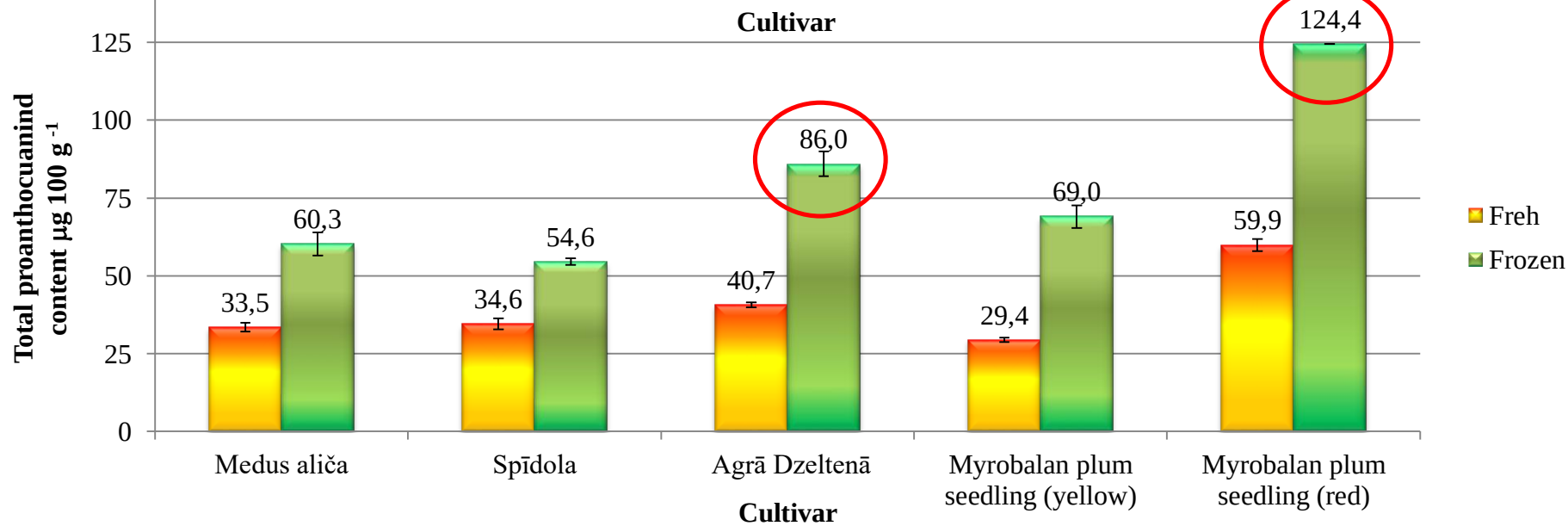
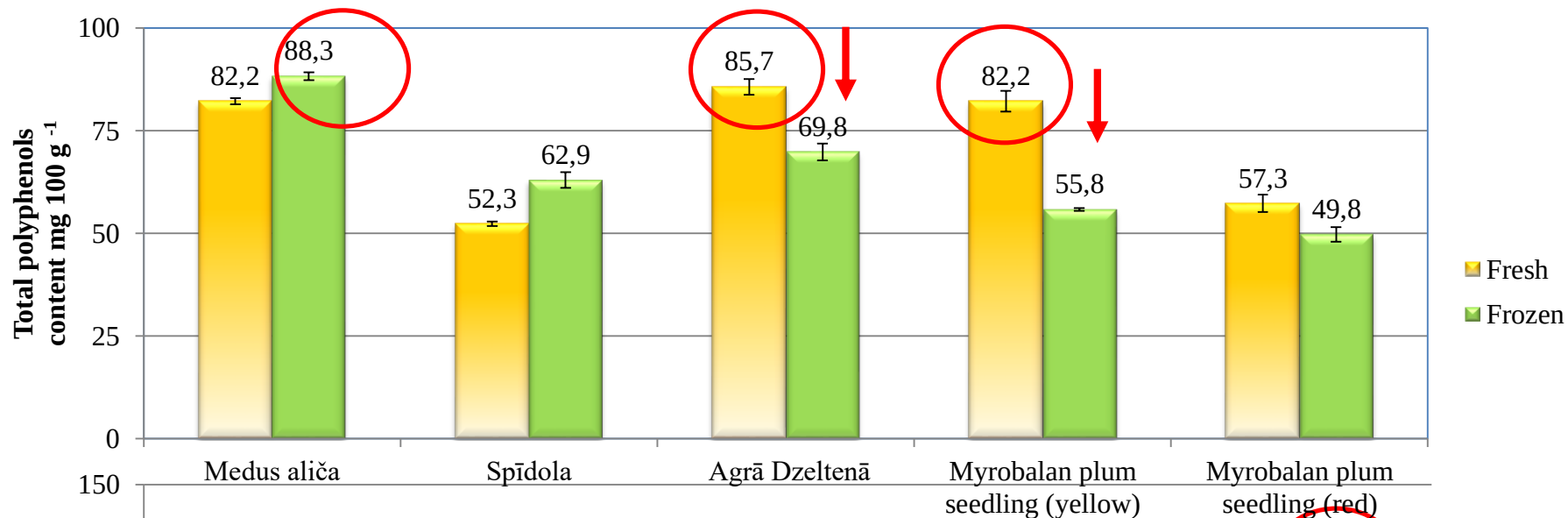
Results



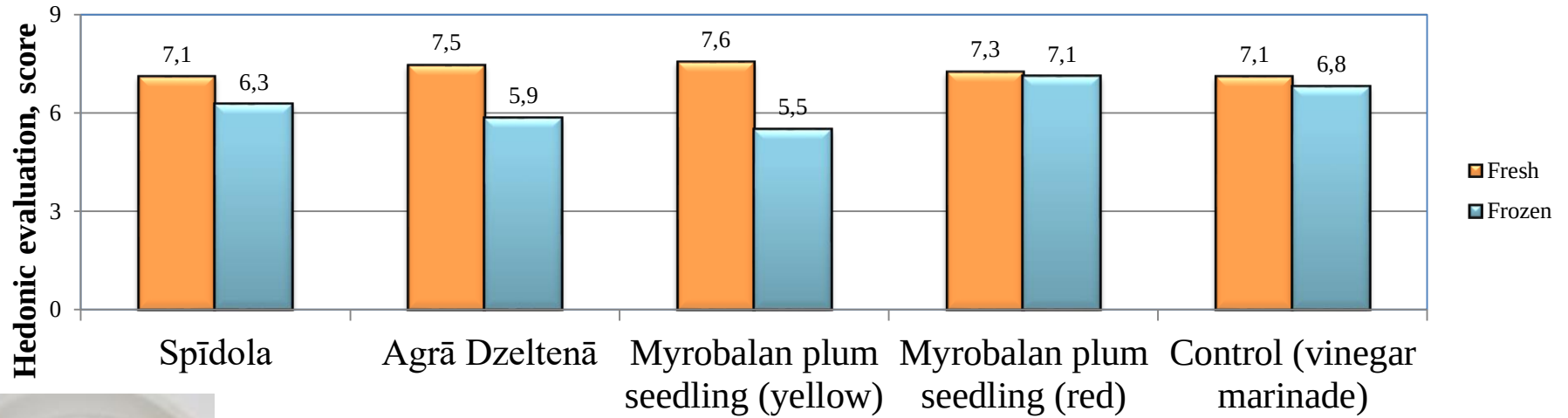
Results



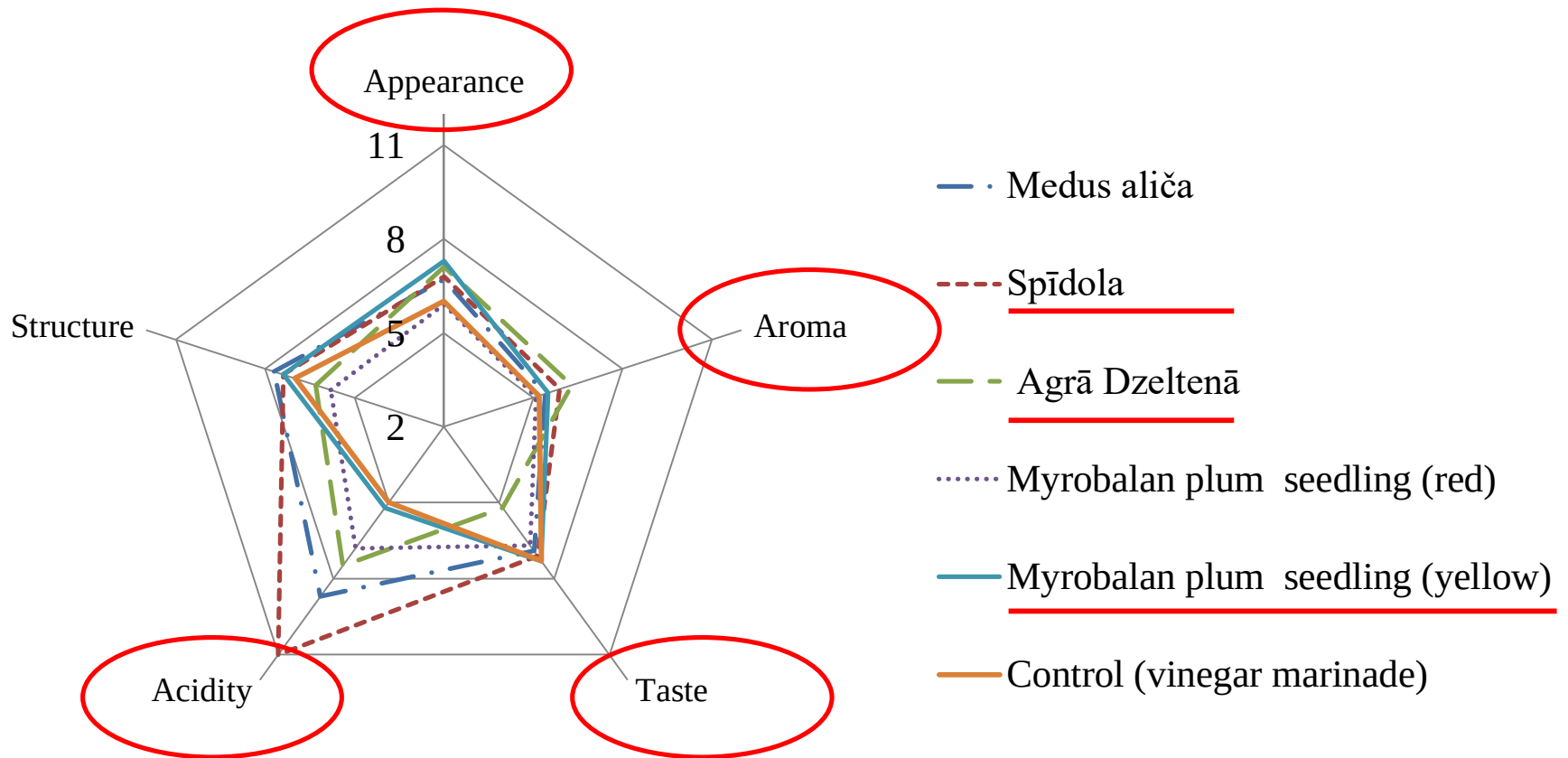
Results



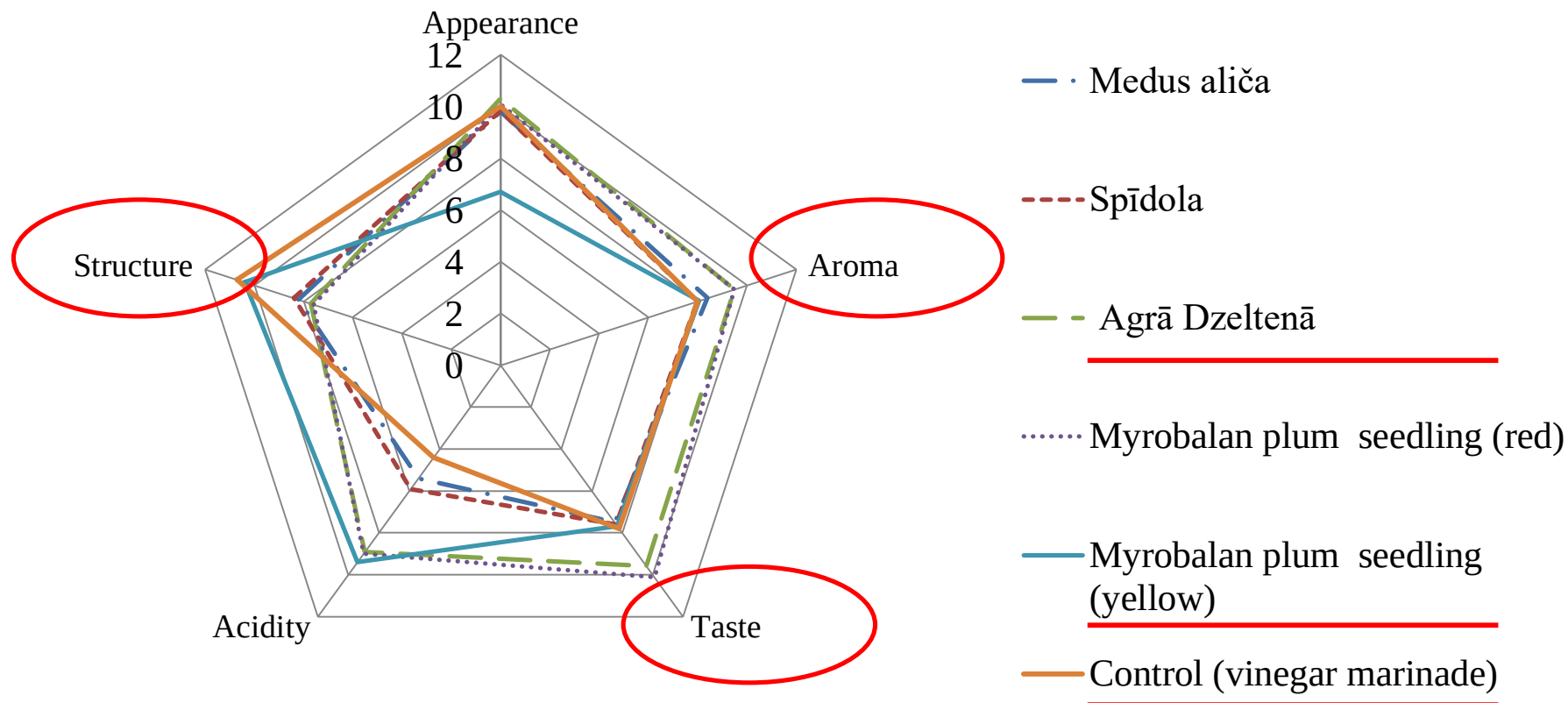
Sensory evaluation using Hedonic scale



Sensory evaluation (fresh biezēnis) using Line scale



Sensory evaluation (frozen)



Conclusions

The results obtained in this study showed that the most suitable type of Myrobalan plum to produce marinade in the way of puree was a yellow plum seedling. Based on the Hedonic scale evaluation panellists admitted that meat samples prepared using a puree made from yellow Myrobalan plum seedling was the most delicious (7.6 points). While, when using frozen puree, red Myrobalan plum seedling is more suitable (7.1 points). When considering the results obtained using Line scale evaluation, meat prepared using a puree from cultivar Spīdola were characterized as samples with pronounced taste, aroma, and acidity.

THANK YOU VERY MUCH FOR YOUR
ATTENTION