UNITED Scientific Group

FCT-2015

International Conference on
Food Chemistry & Technology

November 16-18, 2015

DoubleTree by Hilton
San Francisco Airport Hotel
San Francisco, USA

Exploring the recent trends, innovation, & emerging technologies for food research and development

SCIENTIFIC ADVISORY COMMITTEE

Mun Yhung Jung
Woosuk University, Korea

Margaret Barth
California Baptist University, USA

Ayman Hafiz Amer Eissa
King Faisal University, Saudi Arabia
Minoufiya University, Egypt

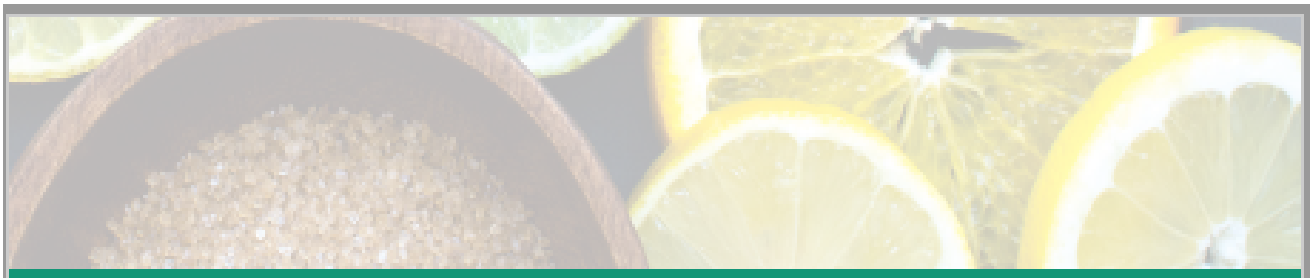
Hanee M. Al-Dmoor
Al-Balqa Applied University,
Jordan

Hong Sik Hwang
National Center for Agricultural
Utilization Research, USA

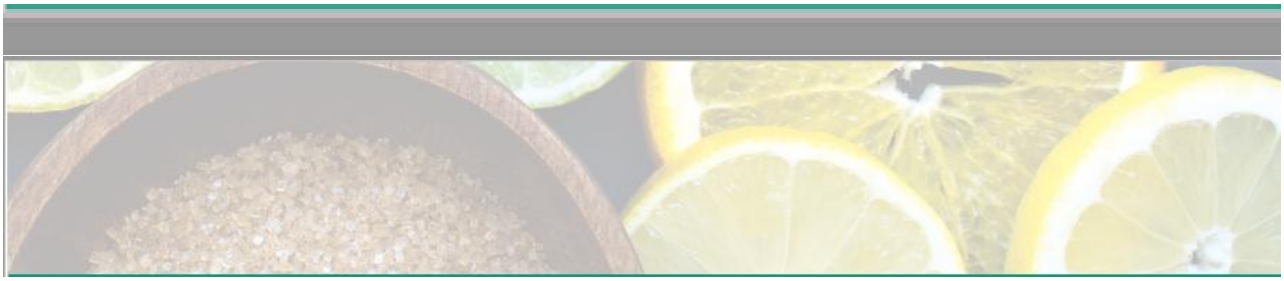
Romdhane Karoui
Artois University, France

Massimo Cecaro
Italian Medical Press, Italy

Carlos Humberto Corassin
University of Sao Paulo, Brazil



P - 43	Presentation on: ***Alleviating obesity and associated complications with supplementation of phyllanthin, a lignan from Phyllanthus species*** **Sneha Jagtap**, National Institute of Pharmaceutical Education and Research (NIPER), India
P - 44	Presentation on: ***Development of Peptide Inhibitors Against Plasmin by Using Phage Display Library*** **Nurdan Ersoz**, Hacettepe University, Turkey
P - 45	Presentation on: ***Optimization of microwave drying conditions of two banana varieties using response surface methodology*** **Omolola Adewale**, University of Venda, South Africa
P - 46	Presentation on: ***Moisture diffusivity of two banana varieties (Musa spp., AAA group, cv. 'Mabonde' and 'Luvhele')*** **Omolola Adewale**, University of Venda, South Africa
P - 47	Presentation on: ***Effect of Xanthan/Enzymatically Modified Guar Gum Mixtures on the Stability of Oil-In-Water Emulsions*** **John Khouryieh**, Western Kentucky University, USA
P - 48	Presentation on: ***Heavy metals contents in some spices from different origins*** **Jae-Young Shim**, Center for Food & Drug Analysis, Republic of Korea
P - 49	Presentation on: ***Evaluation of extractions conditions of quinoa (Chenopodium quinoa Willd.) protein from a selected Chilean ecotype*** **Adrian Gonzalez Munoz**, University of Santiago, Chile
P - 50	Presentation on: ***The development of combination products of camel meat*** **Kenenbay Shynar**, Almaty Technological University, Kazakhstan
P - 51	Presentation on: ***Inactivation of Geobacillus Stearothermophilus in Long Life Milk Heat Processed and Aseptic Packaged in Flexible Film*** **Jose Assis Faria**, Campinas State University-UNICAMP, Brazil
P - 52	Presentation on: ***Application of Ascorbic and Lactic Acids as a Potential Antimicrobial Agent on Quality of Freshcut Jackfruit (Artocarpus heterophylus)*** **Roden D. Troyo**, Visayas State University, Philippines
P - 53	Presentation on: ***Effects of Calcium Ascorbate and Calcium Lactate Treatments on Quality of Freshcut Pineapple (Ananas comosus)*** **Roden D. Troyo**, Visayas State University, Philippines
P - 54	Presentation on: ***Direct analysis of some fatty acids in edible oils using UPLC-MS/MS*** **Ahmad M AlAmmari**, King Saud University, Saudi Arabia
P - 55	Presentation on: ***The relationship between the exposure to non-thermal 2.45GHz radiofrequency and packaging shape of H2O–NaCl containers and its effects on the 17O NMR and crystallization mode of H2O–NaCl*** **Maher Abdelaleem Abdelrazik Abdelsamie**, University of Putra, Malaysia



THE DEVELOPMENT OF COMBINATION PRODUCTS OF CAMEL MEAT

Sh.I.Kenenbay

Almaty Technological University, Kazakhstan

E-mail: shinar0369@mail.ru

Abstract:

This article presents the results of the development soft combined stuffing products from camel meat with fillers for the purpose of improvement and biological value of the product. During research influence of dose of protein additive is set on physical and chemical properties, organoleptic characteristic and practical value of product. Developed recipes may be recommended for production of new food products.

Keywords: camel meat, stuffing, additive, protein enricher, structures.

Biography:

Kenenbay Shynar - Assistant Professor, Department of Food Production, Ph.D., works in ATU since 1991. Author of more than 40 scientific abstracts and articles, patents, monographs, textbooks and manuals, the numerous participant of republican and international scientific conferences. Under her leadership 4magistranta thesis on the problems of art and food technology.

To obtain products with high nutritional value, the processes based on a biotechnology are used in processing industry. At technological processing of animal raw materials integrity of cell is broken, but enzymes in cells stay in active state and cause biochemical changes, contributing its transformation into prepared products and give them a specific taste, flavor, keep it fresh long time.

Analysis of experimental data shows that adding protein enrichers has significant effect: humidity adhesive capacity is increased, significant increase of consistency can be observed due to shredding and destruction of muscle fibers, the yield is increased.

One of the most important physical and chemical features characterizing the quality of cut meat products is the humidity adhesive capacity of stuffing to bound humidity tightly.

Humidity adhesive capacity was defined by separation of free humidity using pressing.

Humidity adhesive capacity is characterized by the content of free and bound humidity, quantity of meat fluid, area of humid spot. The use of protein enrichers instead of beef in the recipe of stuffing has favorable effect on change of qualitative features of protein system, especially increase of soluble protein content.

Summarizing the results of experimental research on development of technological processes for production of camel meat products using protein enrichers, it was determined that newly developed meat products are notable for sufficiently high organoleptic and nutritional advantages and can be recommended for use for industrial purposes.

We continue working on clarification of effects of other factors on the quality of raw products and final products.