Storage modulus of minced meat

How long can beef mince be stored at 4°C?
The changes in surface hydrophobicity (A),carbonyl content (B),protein solubility (C),sulfhydryl content (D),and dityrosine (E) of beef mince were observed under different types of starch treatment when the meat was stored at 4 °C for 1,3,5,7 and 9 days,respectively.

Does temperature abuse affect the shelf life of minced meat?
However,little data on quality changes in minced meat by temperature abuse is available; therefore this study was also designed to evaluate shelf life at about 16 °C. 3.2.

Does tapioca change the loss modulus of beef mince?
(A - G) The loss modulus (G") of beef mince treated at 4 °C without starch,Tapioca,ADSP,PSP,SA,CSP and HPDSP were changedfor 1,3,5,7 and 9 days,respectively. Figure 5. (A - G) Effects of starch-free,Tapioca,ADSP,PSP,SA,CSP and HPDSP on sensory scores of beef mince stored at 4? for 1,3,5,7 and 9 days,respectively. Figure 6.

Does starch affect the NW of minced meat during refrigeration?
The NW of minced meat exhibited a general declineduring refrigeration,as shown in Figure 2 C. Notably,the NW of all starch-supplemented samples was significantly higher than that of the control group (p < 0.01),with the modified starch-enriched minced meat showing higher NW compared to the raw starch group.

Does starch affect physicochemical properties and microstructure of meat mince?
The effects of different types of starch on the physicochemical properties and microstructure of meat mince were investigated. This study provides data support and a theoretical basis for the future research and development of meat products and the enhancement of product quality.

Does cold storage increase the color of minced meat?
ADSP and HPDSP exhibited the most significant reduction in a*,while all starch types contributed to a notable increase in b*. This indicates a substantial enhancementin the color of minced meat during cold storage. 3.2. Water-Retaining Property 3.2.1. Water Content

Frozen minced meat samples having fat contents of 2%, 10% and 18% were thawed using different methods (refrigeration thawing at ambient temperature of +4 ?, under running cold ...

Frozen minced meat samples having fat contents of 2%, 10% and 18% were thawed using different methods (refrigeration thawing at ambient temperature of +4 ?, under ...

In this study, frozen minced meat samples (with fat content of 2%, 10%, or 18%) were thawed using different thawing conditions (RT, URWT, and OT at voltage gradients ...

Storage modulus of minced meat

Beef minced meat has a tendency to increase the conditionally instantaneous modulus of elasticity, but there is an inversion of the tendency to change the highly elastic modulus, due to ...

storage modulus of minced meatAbout storage modulus of minced meat As the photovoltaic (PV) industry continues to evolve, advancements in storage modulus of minced meat have become ...

As frequency value increased, the modulus values of meat samples increased but dynamic and complex viscosity values of the samples decreased. The minced meat samples thawed by ...

Abstract The aim of this study was to investigate the in uence of raw chicken meat content on the rheological properties and 3D printability of minced meat mixtures using di erent concentrations ...

The aim of the study was to determine the dependences of changes in the structural and mechanical characteristics of minced meat after the addition of PMIA and subsequent freezing ...

The MP were isolated from minced beef after 8 days refrigerated storage in the modified atmospheres. Water-holding capacity, gel strength and rheological properties of heat ...

As the photovoltaic (PV) industry continues to evolve, advancements in storage modulus of minced meat have become critical to optimizing the utilization of renewable energy sources.

Since minced meat is very susceptible for microbial growth, characterisation of the bacterial community dynamics during storage is important to optimise preservation strategies.

Figure 3 illustrates that minced meat containing various types of starch exhibited a higher storage modulus (G") during heating compared to the control group, with tapioca and PSP yielding the best ...

Animal food, especially meat, has played an important role in the history of mankind. Different meats can be used in the production of meat products. In addition to lean ...

Storage modulus, loss modulus, complex modulus, loss tangent, dynamic viscosity and complex viscosity values of minced meat samples increased as fat content ...

Minced shrimp products have gradually become popular among consumers due to their convenient consumption. The changes in physiochemical properties occurred because ...

With the increase of temperature, the value of energy storage modulus increases, that was, the elasticity of mince increases. In conclusion, the combination of rosemary, grape seed extract ...

Thus, a better understanding of the effects of aggregates size on the water holding capacity and storage

modulus of soy protein gels would be useful for the processing ...

The compliance values of meat samples during creep region can be well characterized by Burgers model since it resulted in similar rheological properties of minced meat samples compared to ...

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The quality indicators of ground beef were measured and analyzed throughout the cold storage at 4 °C on days 1, 3, 5, 7, and 9. The results demonstrated that the water ...

Frozen minced meat samples having fat contents of 2%, 10% and 18% were thawed using different methods (refrigeration thawing at ambient temperature of +4 celcius, ...

Storage modulus, loss modulus, complex modulus, loss tangent, dynamic viscosity and complex viscosity values of minced meat samples increased as fat content increased.

Rheological properties and microstructure of beef meat sausage batter, incorporated with different percentages of fish fillet mince (5 %, 20 %, 35 % and 50 %), were ...

Here"s some videos on about storage modulus of minced meat HOW TO PACKAGE BULK MEAT FOR THE FREEZER This video is going to show you how I prep bulk meat, store ...

Storage modulus (kPa) and phase angle (degrees) for whole meat (,) and for minced meat (,), respectively, made out of beef M. biceps femoris, as a function of cooking ...

The viscoelasticity behaviors of meat batter during heating and cooling are commonly described by G? (storage modulus) and G? (loss modulus), and are related to the microstructure and...

The minced beef, packaged in modified atmosphere was supplied by a manufacturer at the beginning of its commercial life. The study demonstrated the ability of the ...

Abstract The influences of various m-?-PGA (0.08-0.20%, w / w) concentrations on the properties of minced beef meat paste in terms of rheological properties, texture, moisture distribution, and ...

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