Abstract

Pigeon pea (Cajanus cajan) is a bean grown in tropical and subtropical areas which are used as food for its nutritional value. The aim of the research was to evaluate the effect of substituting different levels of fats in different proportions of pigeon pea flour in patties for emulsify and stabilize the product. It established four different formulations of inclusion of pigeon pea flour by fat 0, 20, 40 and 60% in beef patties, with four repetitions, for a total of 16 experimental units, in which the following properties Physical-chemical were measured: cooking yield (RC), reduced diameter (RD), fat retention (RG) and water retention (RH), and also bromatologicals analysis (protein, fat and humidity) of raw and cooked patties. The physical properties of cooked patties in improved as they added the pigeon pea flour, the moisture and fat under requirements established in the rules Covenin. Moreover, the protein varied between 16.93 to 18.03%, which includes 0 to 60% Cajanus cajan flour and the moisture ranged from 61.14% to 61.99. As a conclusion, that the patties including Cajanus cajan technology provide excellent response and a presentation alternative that enhances physical attributes.

Keywords

Chemical analysis, physical analysis, cooking yield, patties, Cajanus cajan.