

**STUDIES ON THE APPLICATION OF
HAZARD ANALYSIS CRITICAL
CONTROL POINTS (HACCP) PROGRAMS
IN POULTRY MEAT**

BY

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ABSTRACT

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The main goal of our investigation is the possibility of application of Hazard Analysis Critical Control Points (HACCP) system, during the production of frozen chicken meat. The study was carried out : 1) To identify the Critical Control Points (CCP) during different stages of processing. Therefore, different samples were taken during processing operation, from, meal feed, water used in processing plant and litters samples, for the detection of Salmonella and other tested microbes, 2) To investigate the usability of spent hens meat for manufacture of three different formulations of chicken patties, i. e, from whole carcasses, breast muscles and leg muscles, 3) To study the effect of different muscles on the quality and tenderness characteristics of the patties and 4) To evaluate the production stages for identification of the CCP in processing line.

Chemical, physical and microbial tests, as well as ISO standards methods for the inspection of both slaughter line and the patties production line were investigated. The patties were stored at -18°C for 180 day, grilling and frying were used for cooking the patties. The palatability of fresh and frozen patties during different storage periods were also assessed. According to the results, it could be noticed that, the CCPs in slaughter line were the evisceration and chilling steps, while during manufacture of chicken patties, it was mixing with spices and frozen storage steps. The chemical, physical, microbial tests and organoleptic evaluation indicated that, spent hens could be used for producing chicken patties with high quality characteristics even with 180 day of frozen storage.

Key words : HACCP, slaughter, critical control points, spent hens patties, chicken.

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CONTENTS

	Page
Approval sheet	
Abstract	
Key words	
Acknowledgment	
List of tables	IV
List of figures	VIII
List of abbreviation	X
1. INTRODUCTION	1
2. REVIEW OF LITERATURE	4
2.1. Hazard Analysis Critical Control Points	4
2.2. Chicken patties	11.
3. MATERIALS AND METHODS	20
3.1. MATERIALS	20
3.2. METHODS	20
3.2.1. Preparation of chicken patties samples.....	20
3.2.2. Chemical analysis	22
3.2.2.1. Moisture content	22
3.2.2.2. Protein content	22
3.2.2.3. Fat content	22
3.2.2.4. Ash content	22
3.2.2.5. Total Volatile Nitrogen (T.V.N.)	22
3.2.2.6. Thiobarbituric Acid (T.B.A.)	22
3.2.2.7. Total Volatile Fatty Acid (T.V.F.A.)	22
3.2.3. Physical properties	22
3.2.3.1. pH value	22
3.2.3.2. Water Holding Capacity (W.H.C.) and plasticity	22
3.2.4. Cooking methods	22

	Page
3.2.4.1. Cooking loss	23
3.2.4.2. Diameter reduction	23
3.2.5. Microbiological methods	23
3.2.5.1. Media	23
3.2.5.2. Microbial analysis	25
3.2.6. Sensory evaluation	26
3.2.7. Statistical analysis	26
4. RESULTS AND DISCUSSTION	27
4.1. HACCP of poultry processing plant	27
4.2. HACCP of chicken patties manufacture	35
4.3.1. Chemical composition of chicken samples.....	45
4.3.2. Physical properties of chicken samples	47
4.3.3. Chemical changes of chicken patties	47
4.3.3.1. Moisture content	47
4.3.3.2. Protein content	48
4.3.3.3. Fat content	51
4.3.3.4. Ash content	56
4.3.4. Physical parameters of chicken patties	59
4.3.4.1. pH value	59
4.3.4.2. Water Holding Capacity (W.H.C.)	64
4.3.4.3. Plasticity	64
4.3.5. Chemical methods for assesing chicken patties quality.....	70
4.3.5.1. Fat deterioration	70
4.3.5.1.1. Thiobarbituric Acid (T.B.A.)	70
4.3.5.1.2. Total Volatile Fatty Acid (T.V.F.A.).....	73
4.3.5.2. Total Volatile Nitrogen (T.V.N.)	73
4.3.6. Microbial analysis of chicken patties.....	79
4.3.6.1. Total plate count	79

III

	Page
4.3.6.2. Enterobacteriaceae count	82
4.3.6.3. Detection of Salmonella in different chicken patties during frozen storage at -18°C for 180 day	83
4.3.7. Quality parameters of cooked patties	83
4.3.8. Organoleptic evaluation	91
5. SUMMARY	104
6. REFERENCES	106
ARABIC SUMMARY	

IV

LIST OF TABLES

	Page
Table (1) : Ingredients of different chicken patties formulations.....	21
Table (2) : Microbial evaluation during poultry processing plant.....	31
Table (3) : Bacterial picture of the different water samples during poultry processing plant	32
Table (4) : Bacterial examination of the water, Meal feed and litter samples	34
Table (5) : Total viable counts at different stages in production line of chicken patties.....	37
Table (6) : Enterobacteriaceae and Salmonella detection during different steps in production line of chicken patties.....	37
Table (7) : Total viable counts of materials and machines used throughout the production of chicken patties.....	40
Table (8) : Enterobacteriaceae and Salmonella detection in materials and machines used through the production line of chicken patties	40
Table (9) : Chemical composition of whole chicken and their parts	46
Table (10) : Some physical properties of whole chicken and their parts	46
Table (11) : Effect of frozen storage at -18 °C on moisture content of chicken patties produced from whole, breast and leg meat	49
Table (12) : Changes in protein content of chicken patties made from different chicken parts during frozen storage at -18 °C for 180 day.....	52