

PE9.02 Value-added characteristics of palm fats improve the functional and nutritional qualities of meat products 6.00

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The wide range of chilled and frozen value-added-meat-products available today is an indicator on the robust growth of the processed meat industry, marking the acceptance of Malaysian consumers on processed meats. More primary products such as poultry, beef and pork are being further processed by the producers to add value and variety to meat products for the local and export markets. Export of primal cuts and boneless, skinless breast and thigh meats have resulted in surpluses of fat and skin. These byproducts, high in cholesterol and a potential source of contaminating microorganisms, are common raw materials added in emulsion-type meat products. However, in recent years, the meat industry has come under increasing scrutiny because of concerns such as those related to saturated fat and cholesterol. With consumers demanding nutritious foods, the meat manufacturers are now focusing production towards products that are more nutritious with less cholesterol and fats. Palm

fats, with vitamin A and E as antioxidants and naturally endowed with a balanced proportion of saturated fats, are relatively stable and resistant towards oxidation. The inherent properties of palm fat does not require the additional process of hydrogenation, a process associated with the formation of undesirable trans fatty acids. Being locally available, with some economic and nutritional advantages over animal fats, palm fat is another potential animal fats substitute for the meat manufacturers to utilize. Research was undertaken to explore the utilization of palm based fats as animal fat analogues in improving the functional and nutritional quality of meat products. Research work in utilizing palm based fats as animal fat analogues showed promising results towards improving the quality of the end products.

Key words: Palm fat, red palm fat, animal fat, processed meat, vitamin A & E, cholesterol