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AMINO ACIDS PROFILE OF SOME CHICKEN PRODUCTS SUPPLEMENTED WITH VARIOUS PLANT SOURCES

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ABSTRACT

This study aimed to produce two of chicken products. First supplemented with dry date and/or sweet lupin powders as chicken nugget. While, fresh pumpkin fruit was used to produce the second product (refrigerated chicken sausage). New names of such functional food; i.e. "Daty-nugget", "Lupy-nugget" and "Pumpy-sausage" were suggested for supplementing with powdered date (5%), powdered sweet lupin (20%) and fresh pumpkin fruit (30%), respectively. Amino acids profile of such products as affected by supplementing process was followed. Glutamic acid came as a predominant one followed by aspartic acid which increased by 1.25 and 1.15 fold, respectively by supplementing with 5% powdered date. Similar trend was recorded in case of supplementation with 20% powdered sweet lupin. A contradicted trend with 1.41 and 1.47 fold of decrement was recorded in the same two predominant amino acids of supplemented (30%) chicken sausage. Changes in total amino acids, sum of essential amino acids and the ratio of ess. amino acids: total amino acids was also given.

Key words: Amino acids, Chicken products, Dry date, Pumpkin, Sausage, Supplementation, Sweet lupin, Nugget.