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**AgSURS - Reviewer 1 View**

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| **Abstract Title** | Effect of Different Types of Wood Chips on the Sensory Properties and Microbial Status of Smoked Emulsion-Type Chicken Sausages |
| **Abstract Body** | This study investigated the effects of different woodchip types, respectively Cinnamon (Cinnamomum verum), Mahogany (Swietenia macrophylla), Acacia (Acacia auriculiformis), and Teak (Tectona grandis), on the colour, sensory characteristics, and microbial reducing percentage of smoked emulsion type chicken sausages. A non-smoked sample was used as a control. Sensory evaluation was tested by 31 panellists. After the chamber process, the microbial reducing percentage was tested using the Total Plate Count test. All smoked samples did not significantly differ in microbial reducing percentage after the chamber process. The lightness value (L\*) of the smoked sample with Mahogany (57.25 ± 0.57) and Acacia (58.43 ± 0.97) showed a significant difference from the control (59.73 ± 0.70), ~~and~~ ~~also~~  whereas the highest L\* value showed in Cinnamon (60.30 ± 0.89). The redness value (a\*) and the yellowness value (b\*) of the smoked sample with Mahogany (20.05 ± 0.58, 27.38 ± 0.57),Acacia (18.83 ± 0.97, 28.38 ± 1.02), and Teak (20.27 ± 0.59, 28.30 ± 0.67) showed a significant difference from the control (16.80 ± 0.67, 25.65 ± 0.53). In the sensory evaluation, all samples did not show significant aroma or flavour differences. Also, appearance and colour did not significantly differ ~~from~~ between samples that were smoked with Mahogany, Acacia, and Cinnamon ~~(0.05 with Acacia, which differed from the control and Teak (0.05>p).~~ Therefore, the overall results suggested that the Acacia, Cinnamon, and Mahogany woodchips could be potentially utilized as local woodchips for smoking sausage in the meat industry. However, further studies need to be done to compare the microbial effect that occurred due to smoking for commercial application of the used woodchips. |
| **Key Words (5 Words)** | Acacia, Mahogany, Smoked sausage, Type of wood, Woodchips |
| **Abstract ID** | ANB0844 |
| **Findings of this study (r1)** | ……………………………………………………………………………………………………………………………………..   1. Make a significant contribution to existing knowledge 2. Make a marginal contribution to existing knowledge 3. Contain conceptual errors/faulty judgments 4. Confirm known results |
| **Title of the abstract(r1)** | …………………………………………………………………………………………………………………………………….   1. Is appropriate to the thematic area and descriptive 2. Needs improvement |
| **If needs more improvements for**  **"Title" please specify here(r1)** |  |
| **The content of the abstract(r1)** | ………………………………………………………………………………………………………………………………………   1. Is clear and concise 2. Needs improvements |
| **If needs more improvements for "Abstract" please specify here(r1)** |  |
| **Recommendation(r1)** | ………………………………………………………………………………………………………………………………………   1. Accept in the present form with minor editorial corrections 2. Accept with minor corrections 3. Accept with major revisions cited 4. Reject |
| **Please justify reasons for If rejection(r1)** |  |
| **Any Other**  **Comment(r1)** | Proposed to include the method of smoking briefly. |
| **Any Other**  **Attachment(r1)** |  |

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