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EFFECT OF SOY HULL AND FAT ON CAMEL MEAT PATTIES

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ABSTRACT

Each of two formulated ground camel meat patty, prepared with one of two levels of fat (10 and 15%), was mixed with three levels of soy hull (0, 4 and 6%). Increasing fat and soy hull levels significantly ($P < 0.05$) affected the chemical composition, caloric content, flavor, cooking yield, reduction in thickness, fat and water retention and shearing force. Patties containing soy hull were high in fibers, low in fat and caloric content. To sensory panelists, the most acceptable camel meat patties were those formulated to contain 10% fat and 6% soy hulls.