



# Technology of chicken-based convenience meat products

**Module-22**

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# Processing of Some Convenience Poultry Products

- *Tandoori Chicken*
- *Chicken Barbecue*
- *Chicken Seekh and Shami Kababs*
- *Chicken Kofta*
- *Poultry Pickle*
- *Chicken Samosa*
- *Chicken Sausage*
- *Chicken Patties*
- *Chicken Tikka*



# *Tandoori chicken*

For tandoori chicken broilers at 6 weeks of age are preferred because of their tender meat and ability to sustain roasting.





## Procedure for preparation of tandoori chicken:

- Chicken are rubbed with 4% salt along with spices and seasoning and kept for 5 minutes.
- Drained and thoroughly marinated with sauce on the surface and in the interior.
- The marinated chickens are roasted in a tandoori oven, under smokeless, moderate and uniform heat for 20-30 minutes.

# *Chicken Barbecue*

- Broilers with about 750 g dressed weight are preferred for barbecuing.
- The dressed chickens are longitudinally halved.
- The chicken halves are marinated with sauce containing spices.

## Cont....

- The sides are then placed on the oven for barbecuing.
- The cooking should proceed slowly at moderate temperature so that tender, golden brown and slightly smoked flavoured barbecue is obtained



# Chicken Seekh and Shami Kababs

- Culled or spent chicken meat is used for preparing **seekh kababs**
- Lean meat is minced and wheat flour (3 %) and whole egg liquid (5 %) are incorporated
- The mince is pasted around specially made iron bars (seekh) and cooked over moderate and uniform heat
- Then the bars are turned and basted with vegetable oil.



## Cont....

For the preparation of **shami kababs**;

- meat chunks and water soaked black gram dal are simmered in water for nearly 5 minutes before grinding.
- Then seasoned with salt, dry spices and condiment paste.
- After this made into round cakes which are shallow fried with edible oil on a girdle till both the sides are brown.



# *Chicken Kofta*

Meat from spent or culled chicken can be utilized for preparing kofta (meat balls).

## ***Preparation:***

- Lean meat is coarse ground.
- 10-15% vegetable oil is added to it.
- Wheat flour in combination with whole egg liquid are incorporated, seasonings, salt and spices are mixed.
- The dough is rolled into 15g balls with hand and deep fat fried for 5 minutes.

- Cooked balls, packed in polyethylene pouches have a keeping quality of 8 to 10 days at 40°C.



# *Poultry Pickle*

## **Preparation:**

- For pickling, excess fat is trimmed off from dressed chicken and then deboned.
- Dicing of meat, applied with 2 % salt and pressure cooked for 8 to 10 minutes.
- Cooked meat is taken out and fried.

# Cont....

- Green curry stuff is fried to get golden brown colour.
- Addition of dry spices, remaining 2 % salt and fried meat.
- Cooling and then thoroughly mixed with vinegar.
- Then the product is packed.



# *Chicken Samosa*

## **Preparation:**

- Lean chicken is minced.
- Condiments are fried in vegetable oil and dry spices along with salt are added towards the end.
- Minced lean meat and cooked mashed potatoes are mixed with the fried spices and heated.
- The fried stuff is ready for filling.

## Cont....

- A dough triangular pouch is made and the fried stuff (20-25g) is filled into it.
- The pouch is closed and samosa is deep fried in vegetable oil to obtain a crispy product.



# *Chicken Sausage*

Tough meat from spent hens can be utilized for the preparation of chicken sausages.



# Cont...

## ***Preparation:***

- Deboned chicken meat is minced
- Emulsion is prepared (Lean meat, ice flakes, salt and sodium nitrite are run along with fat).
- Spices, condiments are added to the emulsion
- Meat emulsion is filled into casings.
- Cooking of sausages .
- Smoking.



# *Chicken Patties*

## **Preparation:**

- Raw deboned chicken meat and fat are minced.
- Other ingredients like wheat flour or texturized soy protein (binding agent), salt, condiments, spices are also mixed to the ground meat.
- The blended mass is divided into small portions and moulded into patties.

# Cont....

- Broiled in a hot air oven set at 200°C for 15 to 20 minutes.
- Hot patties may be used to prepare burgers.



# *Chicken Tikka*

## **Preparation:**

- Deboned chicken is minced in a meat grinder, 40 % of the mince is pressure cooked for 2 min.
- Besides, peeled and shredded potatoes are partially cooked in boiling water separately.
- Now, mince meat (60 raw: 40 cooked), shredded potatoes, rice powder, bread crumbs, salt, spices and condiments are thoroughly mixed in an electrically operated meat mixer.

## Cont...

- The blended mass is divided into 70 g portions and moulded into tikkas.
- These are shallow fat fried in a girdle.
- The product is consumed as hot snack.



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