

ABSTRACT

Development of an Emulsion-type Sausage
from Shark (Carcharhinus limbatus) Muscle

Isaac Yaw Opoku

Edible muscle of the Blacktip Shark (Carcharhinus limbatus) was used in the preparation of an emulsion-type sausage product in an attempt to increase its utilization.

Investigations were made into the effect of type and level of flour on product and sensory characteristics. Yam flour and corn flour were used in this investigation.

Utilizing high levels of flour resulted in a product with favourable firmness, cooking yield, emulsion stability and sliceability.

Sensory evaluation showed that the product with high levels of flour was most acceptable.

Corn flour significantly influenced ($P < 0.05$) all the sensory parameters investigated except for texture. Yam flour, however, did not significantly influence any of the sensory parameters.