# ABSTRACT

**Utilization of Buffalypso Muscle in the Manufacture of Frankfurter**

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The utilization of Buffalypso Muscle and Fat in the manufacture of Frankfurters was studied. This was done by first analyzing the chemical and microbial content of the Meat and Fat obtained in order to formulate ingredients and so obtain the desired product. The resulting product was analyzed by chemical, microbiological and sensory tests and the formulation improved until one final satisfactory product was obtained.

This final product was compared with a commercial product, also, a sample was stored for 4 weeks under vacuum at 0°C to determine its acceptability after four (4) weeks storage.

Results (see table below) showed that a satisfactory product could be obtained which met the requirements of both the laws of Trinidad & Tobago, as well as the tastes of the panelists. The product was a bit firm but had a rich meaty flavour and the quality remained the same even after 4 weeks. Yield could have been improved by using more efficient equipment.

| Sample | Moisture (%) | Protein (%) | Fat (%) | Ash (%) | Salt (%) | Total Count cfu/g (Colony forming units) |
|---|---|---|---|---|---|---|
| Beef | 70-75 | 18-20 | 2-3 | 1-2 | - | $< 5 \times 10^4$ |
| Buff | 70-75 | 19-20 | 3-5 | 0.5-1.5 | - | $< 5 \times 10^4$ |
| Beef Franks | 55-57 | 12-13 | 25-27 | 3-4 | 2.0-2.5 | $< 5 \times 10^4$ |
| Buff Franks (Week 0) | 58-61 | 15-17 | 27-30 | 2-4 | 1.9-2.0 | $7 \times 10^3$ |
| Buff Franks (Week 4) | 61-63 | 15-17 | 24-27 | 2-4 | 1.9-2.0 | $2 \times 10^7$ |

In conclusion, all the objectives of the project were achieved. The Buffalypso Frankfurter is a suitable product for the Trinidadian market since it can be manufactured at a competitive cost in comparison with other Frankfurters on the market because of the low cost of the meat. There is wide scope for Buffalypso products both regionally and internationally.