

ABSTRACT

The Processing Potential of Rabbit (Oryctolagus cuniculus) Meat.

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The effects of various treatments (salt, 0-2.5%; sodium tripolyphosphate, 0-0.5%; and liquid smoke; 0-0.4%) on a chopped cooked ham product and various seasoning mixtures on a jerky product were investigated.

In the first part of the research, rabbit meat was used to produce a ham using standard brining and processing procedures. Physical tests and sensory evaluation showed that salt (2.0%) and sodium tripolyphosphate (0.25%) were necessary to provide a good yield, proper binding and eating qualities of the rabbit ham. Smoke flavouring added to the brine improved the appearance and flavour of the ham product.

The second part produced a jerky product using typical jerky manufacturing procedures. Several seasoning blends were evaluated to determine which were preferred in a rabbit jerky product. Jerky products produced with two seasoning mixes were found to be acceptable.

Results indicate that an acceptable chopped cooked ham-like cured product and a high protein snack product can be produced from rabbit meat with standard processing procedures.