

Abstract

Keells Food Products Limited is the number one processed meat producer in Sri Lanka. Their main processed meat products are various types of Sausages, Meatballs, Hams and Bacons.

Quality, of the products is one of the key success areas of the Keells brand and obtaining ISO 9001 and HACCP certification from Sri Lanka Standard Institute proves it.

During my in-plant training, I was exposed to most of the factory operations and familiarized the same and I was asked to carryout an experiment to find out whether there is a significant overall acceptability variation in Hai Hooi skinless chicken sausages manufactured by using 4 different techniques for manufacturing the added garlic and chilli (Tempered or Roasted chilli / Tempered or Fresh garlic) during shelf period of two months.

As per the study, it was revealed that there is no significant variation among overall acceptability of the Hai Hooi sausages, made by using garlic and chilli made as above given methods.

Overall acceptability* was assessed statistically using SAS statistical package for appearance, Colour and spicy flavours.

Further, I feel that the flavour deterioration during the shelf period could be related to the barrier properties of the packaging and storage condition and need a detailed study on those areas for any further improvement.