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Effects of palm shortening of different melting profiles on the quality of plant based burger patties

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Fat-based fat replacers can be sourced from plants and applied in bakery and confectionery, processed meat products, and dairy and frozen desserts, among others. Meat analogue or plant-based meat is a rapidly growing food segment globally in the food market, both in retail and food service industries. Therefore, extensive development and innovation works are conducted globally anticipated to benefit from the lucrative opportunities in the future. To achieve high acceptability, food researchers are currently studying to improve the quality of meat alternatives, in regards to its structure and organoleptic properties. Aside from protein, vegetable fat is found to be an important ingredient that is able to contribute to the overall eating quality for plant-based meat that helps to improve palatability, flavour release as well as being able to contribute to the feeling of satiety. In this study, 6 different palm shortening of different melting profiles and its effects in plant based burger patties were evaluated. From the evaluation, it was found that the fat melting point affected the taste and juiciness perception of the plant based patties where the melting point at 35 - 40 °C gives out the most desirable juiciness and taste of the product compared to others.

Biography

Areej Taufik is an esteemed academic affiliated with the University of Baghdad, Iraq. With a strong background in [insert specific field if known, e.g., "biological sciences," "engineering," "literature"], Areej is dedicated to advancing knowledge and research within their area of expertise. Passionate about academic excellence, Areej contributes to both scholarly research and the development of innovative solutions in their field. Their work reflects a commitment to fostering learning, collaboration, and growth within the academic community

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