

## **Assessment of 3 types of Dietary Fibers for the Manufacture of Low-fat Chicken Products.**

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Three dietary fibers (tomato fiber, beetroot fiber and inuline) at different levels (1%, 2%, 3%) were assessed for the manufacture of chicken low fat content meat products. A control meat product without fiber added was also manufactured. Changes after cooking at 70°C for 30 min were studied. The addition of fiber to chicken meat products acidified the chicken masses proportionally to the level of fiber added. The addition of the 3 types of fiber also increased water holding capacity but only the addition of tomato fiber reduced cook losses. The inclusion of different types of food fiber modified the color of chicken products, but the changes were more intense when tomato fiber was added. The intensity of these changes depended on the type of fiber and on the level added. The addition of tomato and beetroot fiber to chicken meat products reduced lipid oxidation processes after cooking, being these changes dependent on the level of fiber added. The reduction of lipid oxidation processes was more marked in tomato fiber meat products than in products with other types of fibers. By contrast, the level addition of inuline increased TBA-RS numbers in chicken meat products. Therefore, although the addition of tomato fiber increased the redness of the meat products, the use of this fiber was more suitable as it reduced the extent of lipid oxidation processes.

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