Sensory Evaluation Of Broiled And Grilled Bison Patties By Trained Panelists

Jayne M. Mcclenahan ², Fayrene L. Hamouz ², Budi Setiawan ² ⁴, Martin J. Marchello ³, Judy A. Driskell ² ⁵

² Department of Nutritional Science and Dietetics University of Nebraska Lincoln, NE 68583-0806 ³ Department of Animal and Range Sciences North Dakota State University Fargo, ND 58105-5727; ¹ Supported in part by the Nebraska and North Dakota Agricultural Experiment Stations, and is Journal Series No. 12980 of the Nebraska Agricultural Research Division; ⁴ Current address: Jurusan Gizi Masyarakat dan Sumberdaya Keluarga, Fakultas Pertanian, Institut Pertanian Bogor, Kampus Darmaga, Bogor, Indonesia.

Abstract

Sensory characteristics of broiled and grilled patties from grain-fed bison were evaluated by a 13-member trained sensory panel. Ground patties (approximately 113 g, 12.2 cm diameter, 0.9 cm thick) from 6 grinding dates were broiled (260C) or grilled (163C) to 71C internal temperature. Cooking time was significantly shorter (p < 0.0001) for grilled than broiled patties, while cooking yields were similar. Broiled patties were judged to have a more gray than brown surface color, a more red than gray interior color, to be more juicy, and to be more tender than grilled, while their aromatic and flavor intensities were similar.

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