

Sensory Evaluation Of Broiled And Grilled Bison Patties By Trained Panelists¹

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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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