

EFFECT OF HEAT TREATMENT ON THE  
CHARACTERISTICS OF PUMPKIN  
(*Cucurbita maxima*) MUSKET

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**EFFECT OF MEAT INCORPORATION ON THE  
CHARACTERISTICS OF PUMPKIN  
(*Cucubita maxima*)NUGGET**

**By**

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**RESEARCH PROJECT submitted in partial fulfillment of the  
requirement for the Degree of Bachelor of Food science  
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## **DECLARATION**

I hereby declare that this research project is based on my original work except for quotations and summaries which have been duly acknowledged.



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**Approved by,**

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**PROF MADYA DR AMIZA MAT AMIN**

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## ABSTRACT

The objective of this study is to determine the effect of meat incorporation to the characteristics of pumpkin nugget with and without peel. Based on analysis done, texture of W nuggets showed significant different ( $p < 0.05$ ) among formulation while only formulation of 30 %, 40 % and 50 % meat of P nuggets not significantly different ( $p > 0.05$ ) between each other but has significant different ( $p < 0.05$ ) among other formulation. Color of pumpkin nugget for W nuggets showed the significant different ( $p < 0.05$ ) when amount of meat increased but for P nuggets, only control, formulation of 10 % and 50 % meat shows the significant different ( $p < 0.05$ ). W nuggets shows the significant different ( $p < 0.05$ ) between control, formulation of 30 %, 40 % and 50 % meat while for P nuggets, only control, formulation of 10 % and 50 % meat have significant different for moisture content. Sensory evaluation results shows that there was no significant different ( $p > 0.05$ ) in overall acceptance of W nuggets and there were significant different ( $p < 0.05$ ) between control, formulation of 20 %, 30 % and 50 % of P nuggets.

## KESAN PENAMBAHAN DAGING KE ATAS CIRI-CIRI NUGGET LABU

(*Cucurbita maxima*)

### ABSTRAK

Kajian ini dilakukan untuk melihat kesan penambahan daging ke atas ciri-ciri nugget labu dengan kulit dan tanpa kulit. Daripada analisis yang dijalankan, tekstur bagi sampel W menunjukkan perbezaan yang signifikan ( $p < 0.05$ ) bagi kesemua formulasi tetapi bagi sampel P, hanya formulasi dengan penambahan 30 %, 40 % dan 50 % daging tidak mempunyai perbezaan signifikan ( $p > 0.05$ ) antara formulasi tetapi mempunyai perbezaan yang signifikan ( $p < 0.05$ ) dengan formulasi lain. Warna bagi nugget sampel W menunjukkan perbezaan signifikan ( $p < 0.05$ ) dengan penambahan daging tetapi bagi sampel P, hanya formulasi tanpa daging, 10 % dan 50 % daging mempunyai perbezaan yang signifikan ( $p < 0.05$ ). Bagi ujian sensori nugget labu yang dinilai menunjukkan tiada perbezaan yang signifikan pada atribut keenam-enam formulasi bagi nugget labu tanpa kulit manakala sebaliknya untuk nugget labu dengan kulit. Sampel W menunjukkan perbezaan yang signifikan antara formulasi tanpa daging, 30 %, 40 % dan 50 % daging manakala bagi sampel P, hanya formulasi tanpa daging, 10 % dan 50 % daging mempunyai perbezaan yang signifikan ( $p < 0.05$ ) untuk kandungan lembapan. Analisis sensori menunjukkan tiada perbezaan signifikan ( $p > 0.05$ ) untuk penerimaan keseluruhan bagi sampel W manakala, terdapat perbezaan signifikan ( $p < 0.05$ ) antara formulasi tanpa daging, 20 %, 30 % dan 50 % bagi sampel P.