



Development of Instant Soup Mix using Powder made from Chicken Carcass (By-product) and Its Organoleptic Study

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**A thesis submitted in the partial fulfillment of the requirements for the degree of
Master of Science in Food Chemistry & Quality Assurance**

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JUNE 2022

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June 2022

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Abstract

The aim of the study is to develop instant soup mix using dried chicken carcass meat powder. Bangladeshi spices were used in this study to create a nutritious soup mix. Chicken instant soup mix is generally prepared from chicken breast meat. To make this dehydrated powder mix, chicken carcass was dried with a cabinet dryer & then various steps (grinding the carcass & mixing other spices with this powder) are done. Chicken carcass instant soup mix can be a good substitute because carcass meat is cheaper than chicken meat & also has about similar nutrition fact. Various times the experiments were carried out by combining ingredients into four different formulas. The product's chemical and physical properties were investigated. Carbohydrate, protein, and fat were the primary energy sources used to calculate the total amount of energy and energy balance. In addition, the daily value (DV) and nutrition facts for soup have been calculated. The mixed soup is one of several recipes containing 16.49 percent dried Chicken Carcass Powder, 2.06 percent Ginger powder, 4.12 percent Mixed herb, 1.03 percent Basil, 2.06 percent Cardamom powder, 16.49 percent seasoning, 2.06 percent chili flakes, 45.36 percent corn flour, 6.19 percent skim milk, 2.06 percent garlic powder.

Keywords: Chicken carcass, cabinet dryer, instant soup mix, energy balance