

# A COMPARISON OF TWO MEAT PRESERVATION METHODS

## M.A. DIPEOLU and D.O. ALONGE

Department of Animal Production and Health, University of Agriculture, P.M.B. 2240 Abeokuta.  
Department of Veterinary Public Health and Preventive Medicine, University of Ibadan, Ibadan.

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### **Abstract**

Meat samples from open name and block ovens were compared with a view to improving on the traditional method of meat preservation in Nigeria. Mean pH values obtained for the meat products from the ovens were 6JH and 6JU for the upon name oven and the block oven, respectively. Moisture loss during smoking in the open flame Oven was 72.9% while that of the block own was 69.9%. Results indicated that meat products from the block were of higher acceptability in terms of colour and texture attributes. For the taste attribute of the samples, there was a higher preference for meat products from the open oven.

**Key Words:** Smoked meat, open flame, block oven, colour, palatability.