EFFECT OF PHYLLANTHUS ACIDUS (L.) WATER EXTRACT ON TBARS AND COLOR IN GROUND PORK STORAGE AT 4°C

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Abstract  
The effect of Phyllanthus acidus crude water extract (CE) in lipid peroxidation and color parameters of ground pork during refrigerated storage at 4°C up to 8 days were studied. The results showed that addition of CE from P. acidus leaves at 2.5 and 5.0 g/kg had significantly lower level of lipid peroxidation compared to the control and BHT treatment. Moreover, the addition of CE in ground pork were lower significantly lightness (L*) and yellowness (b*) values but higher redness (a*) values than the control at the end of storage. Therefore, the current study suggested that the P. acidus crude water extract has high potential to be used as natural additive to increase the quality of ground pork.

Key words: Phyllanthus acidus, water extract, antioxidant, TBARS, Color, Ground Pork.