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Complex Research of Quality and Safety of Canned Food from Rabbit Meat.

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ABSTRACT

The purpose of this article is to examine the core technology of production canned food from rabbit meat and ways to improvement and perfection of it. To achieve this goal it is necessary to solve the following problems: to consider the characteristics of raw materials; to develop a range of new and specialties from rabbit meat to make a normative documentation canning of rabbit meat Opportunities to improve manufacture of canned food. (Quesenberry, 2011)

Keywords: rabbit meat, canned food, manufacture, human need, development

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INTRODUCTION

Food is a branch of national economy, which is based on the enterprise, characterized by unity of forms of organization of production and customer service and offer various types of specialization.

Improving the efficiency of catering is based on the common principles of the entire national economy intensification of production - achieving high results at the lowest cost of material and labor resources.

Basic human needs is to satisfy nutritional needs of it. The quality of food has a determining influence on health, as well as active physical and intellectual human activity. Therefore, before the food market faces challenges in providing the population with food appropriate quality in the required quantities. The only rabbit to be widely domesticated is the European rabbit, which has been extensively domesticated for food or as a pet. It was first widely kept in ancient Rome and was refined into a wider variety of breeds during the Middle Ages.

Domesticated rabbits have mostly been bred to be much larger than wild rabbits, though selective breeding has produced a wide range of breeds, which are kept as pets and food animals across the world. They have as much colour variation among themselves as other household pets. Their fur is prized for its softness and even today, Angora rabbits are raised for their long, soft fur, which is often spun into yarn. Other breeds are raised for the fur industry, particularly the Rex, which has a smooth, velvet-like coat and comes in a wide variety of colours and sizes. The aim of this before and after study was to evaluate the effect of a multifaceted intervention on the knowledge, skills, attitudes and behaviour of allied health professionals. (Davis, 2003)

METHOD

Participants

The rabbit meat is a beautiful dietary product that is perfectly assimilated (96%, while beef or pork - up to 60%). On vitamin and mineral composition of rabbit meat surpasses almost all other types of meat. It contains iron, vitamins, potassium, phosphorus, magnesium and other minerals.

Of all products of animal origin contains rabbit cholesterol least the minimum amount of fat, a large number of proteins. Rabbit to seven months of age will not accept in your body, strontium-90 and other products of nuclear fission, herbicides, and pesticides.

Rabbit meat is able to reduce the dose of radiation received in the human body, helping postoperative patients. Due to the low content of fat and cholesterol, given the high biological value, tender rabbit meat, nutritionists recommend to use in your diet rabbit meat in various diseases of the gastrointestinal tract, stomach, biliary tract, liver, allergies, hypertension and others. (Bordoni, 2008)

Data analysis

The meat easily chewed, digested gastric juices and completely digested by the human body. It is useful to people of extreme professions: pilots, divers, sportsmen, employees of hazardous industries, residents of contaminated areas. Recommended rabbit for children, it is incorporated into the baby food for the little ones.

The regular intake of rabbit meat helps to maintain normal body fat metabolism and the optimal balance of nutrients. The presence of a small rabbit lecithin and cholesterol prophylaxis atherosclerosis.

And most importantly, that all of the advantages of rabbit meat is also very tasty!

FINDINGS

Development of formulations was performed on raw conditionally, comply with current standards (GOST, skeleton, W).

The formulations developed dishes are shown in Tables 1

Table 1 Formulation dishes "medallions rabbit meat"

The name of raw materials	the gross mass	the net mass
Portioned piece of rabbit meat	123	86
olive oil	4	4
tomato paste	50	50
red wine	100	100
Cranberries (frozen)	50	40
juniper berries	5	4
fresh chanterelles	100	90
clove	1	1
lemon juice	5	5
exit		380

The technology of preparation:

Juniper berries, cloves, crushed in a mortar. To cut the meat into pieces and rub spice mixtures. Quickly fry in 3 tablespoons of olive oil and place in a warm oven, add the tomato paste, pour the wine, add the cranberries. Add salt and simmer 5 minutes.

The meat with salt and pepper and season with lemon juice. In the remaining oil to fry mushrooms (4 min). Season with salt and pepper. Can be submitted along with the meat and vegetables. (Brown, 2001)

The calculation the energy value of the food

Calculation of the nutritional value of the raw set of ready meals, a mathematical calculation method on the tables directory of the chemical composition of foods.

The calculation the energy value of the formula:

$$EC = 4,0 \times X + 9,0 \times U + 4,0 \times Z,$$

wherein X is a amount of protein in grams;

Y - the amount of fat grams;

Z - the amount of carbohydrates, the

1. Determination of the energy value of food "Rabbit braised in beer" Baltika ".

LIST OF RAW MATERIALS

To prepare the "" video in onion sauce baked ", the following products:

- rabbit
- potato
- milk
- eggs
- cheese
- Parsley (dill)
- salt
- margarine table

The raw material used for the preparation of "rabbit meat in onion sauce baked" must comply with regulatory requirements, have certificates and certificates of quality.

The name of raw materials	Gross weight (g)	the net mass (g)
The rabbit meat	219	161
Weight boiled rabbit meat		100
potato	172	125
milk		25
eggs	1/8 pc.	5
Weight mashed potatoes		155
cheese	5,4	5
Parsley (dill)	4	4
salt	4	4
margarine table	5	5
The mass of semi-finished		367
exit		330

Table 4 Formulation "Rabbit in onion sauce baked"

TECHNOLOGICAL PROCESS

- The preparation of raw materials for the production of food "Rabbit in onion sauce baked" is made in accordance with a collection of recipes and food products for catering in 2008.
- To cut wash, add water, boil. On a greased pan a la carte pour some sauce and put 1-2 slices of cooked rabbit. Around the is discharged from a pastry bag mashed potatoes. Meat and potatoes pour sauce, sprinkle with grated cheese, sprinkle with fat and baked in Ovens. Cooking time 20 min., The temperature of is a 250 ° C....
- Design, supply, sale and storage
- Served in the same pan, which is baked. Before serving, decorated with greenery.
- Serving temperature 75-80°S dishes.
- Implementation period - 2 hours.
- Quality and safety
-

Organoleptic characteristics of food:

- appearance: the dish is covered with sauce baked until golden brown;
- consistency: soft, tender, juicy;
- color: brown - golden;
- Taste and smell: sweet, with a pronounced taste and smell of grilled meat.
- 6.2. The dish is safe for human health and the environment (Davis, 2003)

There are any number of good reasons to can meat. For one thing, doing so can save a lot of future cooking (for those times when you need to prepare a meal in a hurry), and it's also a practical solution to the "overstuffed freezer" problem (which faced the author of the accompanying sidebar). Many people, though, hesitate to go this route, because they think it might be dangerous. However, that simply isn't so. Canning meat is as safe as is processing any other low-acid food in the same manner. You just have to follow the *correct* procedures.

Bacterial growth is hindered by the acid in food, and meat is very low in acid. Worse yet, certain harmful bacteria *thrive* where natural acidity is low, and these cannot readily be destroyed at the boiling point of 212°F. To can meat, therefore, you must superheat it to 240°F, which means *it must always be processed by pressure canning*, not with boiling water baths, which are fine for preserving such high-acid foods as sauerkraut.

Be aware, too, that the flavor and texture of any canned meat will depend upon the breed, the feed, and the manner in which the animal was handled at the time—and immediately after—it was killed. If you want to process your own livestock, contact your local county agricultural agent for complete information on slaughtering, chilling, and aging it.



DISCUSSION

The first step in meat canning is to assemble all the needed equipment and utensils and to wash them thoroughly. Clean the petcock and safety valve of the pressure canner by drawing a string through the openings, and—if you have a dial gauge—be sure the pressure gauge is accurate. If it's not, the processing won't be correct, and some bacteria, including botulinum, may not be killed. (Again, your county extension agent or the manufacturer of the canner usually can tell you where to have dial gauges checked.) (Navarre)

Look over all your jars for nicks and cracks, and wash the containers and their closures in hot, soapy water, rinse them well, and *keep* them in hot water until they're ready for use. Don't use wire brushes, steel wool, or washing soda for cleaning these receptacles, as they're likely to damage the glass. In handling the jars, take care that they don't crack or break because of sudden changes of temperature. Never put a hot jar on a cold surface or in a draft, and never pour boiling liquid into a cool container.

"One-trip" jars, such as the ones in which you buy commercially made mayonnaise, peanut butter, or instant coffee, should not be used for canning purposes.

In an earlier blog post we showed you how to pressure can meat – For that recipe we used beef. We also showed the difference between hot pack and cold pack canning.

Canning rabbit is very similar in technique so this post is not going to cover the same ground. However, we will tell you some differences and some things to consider.

Generally rabbit and chicken recipes are interchangeable. The main difference is that a rabbit has much less fat than a chicken. You need to keep that in mind for recipes when you are cooking a fresh rabbit because if you cook rabbit too fast the meat will end up tough and stringy.

So unless you are frying it, try and use the slower methods when cooking rabbit. One great thing about pressure canning rabbit meat is you don't have to worry about tough meat. That's because the meat was already pressured cooked and is very tender and moist. Canned rabbit is a tremendous time saver. As well as a good prep because you don't have to worry about powering your freezer. I use canned rabbit in salads, casseroles, barbecue, in white gravies and sauces over biscuits and in any recipe that calls for cooked chicken.

While this post is about canning rabbit, and its part of a rabbit husbandry series, don't get too static in your thinking, you can interchange meats in canning recipes just as long as you remember to process the jars according to the ingredient that requires the longest processing time. And if you're canning chicken the times are the same.

I especially like white chili made with rabbit and is easily canned for me to take to work and keep in my desk. (Yes my coworkers think I am crazy and wonder aloud at least once a week when I am going to eat the pint jar of turkey and rice I canned back in 2009 that I use as a discussion starter.)

Like the beef canning post you have a choice between the "hot pack" or "raw pack methods" as well as "bone in" or "bone out". The quickest and (IMHO) best way in the long run and I think best way to can rabbit is with the hot pack, bone out method. This makes a canned product that is ready to go from the shelf – just like commercial canned meat. (Nursal, 2000)

A consideration for you to think about is that the flavor of the meat is stronger if you choose a bone in method, but its not off putting (to me) it's a subtle difference but the bones do add kind of a dark meat flavor.

The bone in method is simpler – especially with small game animals because squirrel and rabbit are hard to bone. (YES I said squirrel – be flexible people)

Since there is no such thing as a free lunch – if you bone when you can, you can just heat and serve – if you don't bone when you can, you have to do it later.



Like the earlier post, I like using wide mouth jars; it's easier to pack, easier to get my meat out, and much easier to clean later. As a general rule of thumb, allow 2 to 2 ½ pounds of boneless meat per quart. If your making bone-in canned rabbit you should allow for 2 ½ to 4 ½ pounds of meat per quart.

CONCLUSION

During the study of technologies manufacture of canned food have been developed recipes of dishes from the rabbit. To study the characteristics of culinary products, the requirements for its quality, terms and conditions of storage; developed technology to produce food; assessed the nutritional value. And to develop technical and technological cards on specialties from rabbits.

The regular intake of rabbit meat helps to maintain normal body fat metabolism and the optimal balance of nutrients. The presence of a small rabbit lecithin and cholesterol prophylaxis atherosclerosis. In the course of this writing, all goals have been resolved. (Quesenberry, 2011)

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