

# EFFECT OF DIFFERENT FRYING METHODS ON COOKING YIELD, TENDERNESS AND SENSORY PROPERTIES OF CHICKEN BREAST MEAT

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## ABSTRACT

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**Keywords:**

Chicken breast,  
cooking yield,  
cooking loss,  
tenderness,  
frying

This paper focused on the effect of different frying methods on the quality of chicken breast meat. Fresh boned broiler chicken breast meat samples were purchased, frozen, sliced into dimensions. These samples were cooked by air frying (AF) and deep fat frying (DF) methods at 170 °C, 180 °C and 190 °C for 4, 8, 12- and 16-min. Cooking yield and loss were assessed by weight changes before and after frying and tenderness changes were determined by measuring the compression force using instrumental texture profile analysis (TPA). The sensory acceptance and preferences were conducted on the samples by panel of judges. Cooking yield of fried chicken breast meat decreased significantly ( $p < 0.05$ ) with increasing frying temperature and time. Air fried (AF) samples had higher mean cooking yield value of 59.26 % than DF method sample of 50.00 %. Samples fried at lower frying times had significantly ( $p < 0.05$ ) higher cooking yield compared with longer frying time. Cooking loss increased significantly ( $p < 0.05$ ) with increasing frying temperature and time. Samples fried with hot air adopting AF method had lower average cooking loss (40.20 %) and higher compression force or hardness value (12.39kg/F) than samples fried by DF method which had higher cooking loss (49.47 %) and lower compression force or hardness (12.18 kg/F). Samples fried for 4 min had significantly ( $p < 0.05$ ) the least value in cooking loss and tenderness, but 8 min fried samples had better sensory attributes than 4 min fried samples. Air frying method with the best tenderness value ( $20.43 \pm 1.15$  Kg/F), while deep fat frying method-produced samples with its best tenderness value ( $18.89 \pm 0.70$  Kg/F) at 170°C for 16 min. The interaction effect of frying method, frying temperature and frying time was significant for cooking yield, loss and tenderness. However, the overall interaction (frying method x frying temperature x frying time) was found to be significant in cooking yield and loss, but not significant in tenderness.

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## 1. Introduction

Breast is a special muscle of chicken with less application in physical activity, thick fiber and leaner than other muscles. Chicken breast has been reported by Given *et al.* (2011) to have higher quality protein with mild flavour. Fried foods are widely consumed all over the world due to their attractive colour, distinctive mouth feel, pleasant taste as well as fried flavour and crispy crust formation (Ramirez *et al.*, 2004). Frying is a dehydration process that operates by rapid heat and mass transfer in food immersed in preheated hot oil and it results in series of physical and chemical changes in the products (Haizam *et al.*, 2008; Andres-Bello *et al.*, 2011). Heat results in denaturation of proteins and liberation of a lot of water and fat. Tenderness is one of the most important eating quality attributes of meat that influences consumers' demand and purchase of meat (Pathare and Roskilly, 2016; Bindon and Jones, 2001; Wang *et al.*, 2013).

. Meat is a rich nutrient commodity as well as highly perishable natural food, but it is tough and undesirable in its raw state. These conditions make it unsuitable for consumption and calls for eating quality improvement through heat application. (Tornberg, 2005). Most food frying occurs in oil medium of temperatures between 170 °C and 190 °C to increase sensorial properties development required in fried products (Hubbard and Farkas, 1999).

Frying foods in oils has its own disadvantages even though most frying is usually done with deep fat frying by various kinds of oil that have at least 3 – 10% substantial quantity of linoleic acid to produce attractive and tasty product. Foods are cooked by direct

contact with hot oil during frying (Sahin *et al.*, 1999) resulting in mass transfer of nutrients between frying oil and the sample, increased internal pressure, thermal decomposition of nutrients and anti-nutritional substances in the frying material, interaction between frying food components and oxidation products of frying oil (Dobarganes *et al.*, 2000). Moreover, surface water of the sample changes into steam, dehydrates and diffuses into the frying oil causing thick crust formation on sample's surface. Frying process results in exodus of water from the product into the hot oil and oil inlet into the product (Pinthus *et al.*, 1995; Krokida *et al.*, 2000). These absorbed oils accumulate more on the surface of fried products and diffuses into the interior of substrate during cooling (Moreira *et al.*, 1999b). Besides frying time, meat surface area, moisture content, size and frying oil temperature have serious influence on the amount of oil absorbed (Moreira *et al.*, 1997). The high oil temperature causes structural, textural and chemical changes to the product (Zhang *et al.*, 2012; Bordin *et al.*, 2013). Deep fat fried products' consumption is associated with excessive oil, which may lead to low consumer acceptance, apart from health problems associated with high oil consumption (Saguy and Dana, 2003); hence the need for low fat containing products that still hold desirable texture and flavour. The need to avoid health complications and advice for consumption of fat-free products forced the health-conscious consumer to opt for alternative methods of frying food products such as air frying. The shift from enticing and palatable deep-fat fried products by consumers to low fat containing products that still hold desirable texture and flavour gave birth to air frying method (Pinthus *et al.*, 1999).

Air frying method is a mechanism that utilizes hot air technology to cook an item with little or no oil. Air frying produced fried foods as well as French fries prepared from frozen potatoes as reported by Giovanelli *et al.* (2017) but not popular in production of fried meat products. There is paucity of literature on the air frying methods as a means of cooking meat acceptable by consumers for processing meat and its products. Hence, the aim of this study was to ascertain the effect of air frying (AF) and deep-fat frying (DF) methods on main quality characteristics of chicken breast meat.

## **2. Material and methods**

### **2.1. Sample Preparation and Cooking Process of Chicken Breast Meat.**

Eight packs of fifty grams of skinless, boned chicken breast (pectoralis major) meat were purchased from a local grocery store at St. Anne – de -Bellevue, Montreal, Canada. These packs were transported to the Food and Bioprocess Laboratory, Department of Bioresource Engineering, Macdonald Campus of McGill University within 30min under cool conditions. In the Laboratory, the packs were frozen at  $-80^{\circ}\text{C}$  within 2hours to harden the muscle for easy slicing into  $3.0 \times 3.0 \times 2.0$  cm. The cut pieces were divided into two for the two frying methods (air frying and deep-frying). Each portion was further subdivided into three different cooking temperature regimes ( $170$ ,  $180$  and  $190^{\circ}\text{C}$ ) and each temperature portion further subdivided into five different frying time intervals (0, 4, 8, 12 and 16 min). Each of the samples was weighed and fried in four litres of canola oil, which previously preheated at  $170^{\circ}\text{C}$  for 2 hours for deep fat frying, and air fryer was preheated at  $170^{\circ}\text{C}$  for 20 min.

## **2.2. Cooking Methods of Chicken Breast Meat**

The Philips Air fryer - Model HD 9225; was employed in the air frying method, and sample was thereafter, wrapped in aluminum foil, packaged in Ziploc bag and kept in freezer waiting for subsequent analysis. The Delonghi Deep fryer (Type D24527 DZ) was employed in the deep fat frying method. Fifty gram of the sample ( $W_1$ ) was weighed into sample dish and fried. Thereafter, the products were mopped of oil, after cooking, cooled, reweighed ( $W_2$ ) and wrapped in aluminum foil, packaged in Ziploc bag and kept in freezer for further analysis. All the cooking experiments were performed in duplicates.

## **2.3. Determination of Cooking yield and loss of Chicken Breast Meat**

The cooking yield and loss of the AF and DF samples were determined following the procedure described by Wattanachant *et al.* (2005).

$$\text{Cooking yield (\%)} = \frac{W_2}{W_1} \times 100$$

$$\text{Cooking Loss (\%)} = \frac{W_1 - W_2}{W_1} \times 100$$

Where  $W_1$  = weight before heat treatment

$W_2$  = weight after heat treatment

## **2.4. Texture analysis**

The hardness test of samples was done with Texture profile analysis (TPA) using a TA-XT2 Texture analyser (Stable Micro Systems) connected to a personal computer (PC) for data logging and analysis via Texture Expert software. The procedures of Bourne (1978,

2002) were utilized in the study. The chicken breast muscle samples were cut into the desired dimensions, and placed on the platform of the analyser and subjected to double compression cycle with 50 mm diameter cylindrical aluminum probe. Thereafter, fitted into 25 kg load cell to 75 % deformation of their original height. The pre-set speed was 1 mm/s, test speed was 5 mm/s, travel distance was 10 mm and rest period was 5 mm/s and exposure time was 5 sec. Four measurements were conducted on each sample to obtain mean and standard deviation. Results were expressed as compression force (kg/F).

## **2.5. Sensory Evaluation**

The chicken breast meat samples were cooked with air frying (AF) and deep fat frying (DF) cooking methods and evaluated sensorial for consumer acceptance and preference by a panel of twenty (20) untrained judges selected randomly from the Department of Food Science and Technology, Enugu State University of Science and Technology, Agbani.

During the sensorial test, the air fried and deep fat fried cooked samples at 170, 180 and 190 °C for 8, 12 and 16 min were served in coded forms to the judges. These samples were served at ambient temperature conditions in white ceramic plates of the same size and judges randomly picked from the lot and cold water employed for oral rinsing to distinguish between test samples. The samples were assessed for texture using a nine (9) Hedonic scale, where 1 = dislike extremely, through 5 = neither like nor dislike to 9 = like extremely (Ihekoronye and Ngoddy, 1985; Iwe, 2002).

## **2.6. Statistical analysis**

The experimental layout of the study was on 2 x 3 x 4 factorial in completely randomized design (Obi, 2013). All experiments were performed in duplicate. The results were also expressed as mean  $\pm$  standard deviations and analysed using the General linear model procedures of IBM Statistical Package of Social Sciences (SPSS) version 23.0 and mean comparison was performed ( $p < 0.05$ ) using Duncan New Multiple Range Test (DNMRT).

## **3. Results and discussions**

### **3.1. Cooking yield of chicken breast meat**

The cooking yields (%) of chicken breast muscle cooked by either deep fat frying (DF) or air frying (AF) at temperatures of 170 °C, 180 °C and 190 °C for 4, 8, 12 and 16 min

are shown in Table 1. The results showed an overall mean yield of 54.63 %. The module yield was because of loss of moisture and other volatiles during frying. Air cooking (AF) and deep fat frying (DF) are drying heat-cooking methods, which caused higher loss of moisture and other volatiles resulting to shrinkage of the products. Loss of fat from muscle due to meat fat solubility in frying oil or drip in the air-fried products would also contribute to reduction in yield. These losses resulted to an overall cooking loss of 45.37 %.

The results in Table 1 showed that air frying resulted in significantly ( $p < 0.05$ ) higher yield (59.26 %) compared to deep fat frying with a mean yield of 50.00 %. This shows that deep fat frying resulted to higher shrinkage. The lower yield of deep fat fried products could be due to more fat-soluble components of chicken breast muscle leaching into the frying oil in addition to moisture loss.

The results in Table 1 also show that mean yields at temperatures of 170 °C, 180 °C and 190 °C were 57.67 %, 54.19 % and 52.04 %, respectively, and the mean differences were found to be significant ( $p < 0.05$ ). The differences could be attributed to effects of temperature. It was observed, that higher temperatures led to greater losses (shrinkage) presumably due to losses in moisture and other volatiles in addition to lipid losses either as a drip or as solubility in oil. Yancey *et al.* (2011), Garcia-Segovia *et al.* (2007), Combes *et al.* (2003), Obuz *et al.* (2003) who studied cooked meat concluded that lower cooking temperatures yielded a tender product with lower losses. Hearne *et al.* (1978) stated that cooking yield reduction with cooking temperature and time was due to cook drip and evaporative loss. Yield interaction of frying methods and temperatures was found to be significant ( $p < 0.050$ ), suggesting, that the effects on yield caused by frying methods were different at different frying temperatures. The mean yield of AF at 170 °C was 63.85 %. While that of DF was 51.48 % giving a difference between AF and DF of 12.37 %, the mean yields of the two frying methods at 180 °C were respectively 58.48 % and 49.89 % with a difference of 8.59 %; whereas the mean yields at 190 °C were 55.44 % (AF) and 48.64 % (DF), giving a difference of 6.80 %. Thus, the higher frying temperature, the less the difference in yield between deep fat frying and air frying. In other words, higher frying temperatures appeared to equalize the differences in yield between the two frying methods (AF and DF). This change was due to higher temperatures, which caused greater protein denaturation leading to greater loss of water holding capacity with consequent loss of moisture and shrinkage. There is either greater fat drip by (AF) or solubilisation of chicken

fat in frying oil (DF) would be more at higher temperatures. All these would lead to greater reduction of yield at higher temperatures.

The results in Table 1 also showed that the mean yields at frying times of 0, 4, 8, 12 and 16 min on average were 65.23%, 57.56 %, 50.16 5, and 45.57 %, respectively. These values showed that the mean frying yields decreased significantly ( $p < 0.05$ ) with increase in frying times. This could be due to the fact that the more frying times, the greater the losses (shrinkage). Of liquid components (moisture and fat) and other volatiles. The losses were more with deep fat frying (DF). This could be the reason why the interaction between frying methods and frying times were significant ( $p < 0.05$ ), suggesting that the differences cancel by the frying methods were different at different frying times. Hence, it could be deduced from the result that frying for 4 min yielded mean values of 73.85 % and 56.60 % for AF and DF, respectively with a mean difference of 17.25 %. While frying for 8 min yielded 62.43 % (AF) and 52.69 % (DF) with a mean difference of 9.74 %; frying for 12 min yielded 53.43 % (AF) and 46.89 % (DF) with a mean difference of 6.54 % and frying for 16 min yielded 47.30 % (AF) and 43.83 % (DF) with a difference of 3.47 %. Therefore, longer frying times appeared to equalize the differences in yield due to the two frying methods (AF and DF).

The results also showed that the mean cooking yields decreased significantly ( $p < 0.05$ ) with frying temperatures and frying times. Hence, the interaction of frying temperature and time was significant ( $p < 0.05$ ). Samples cooked at 170 °C, 180 °C and 190°C for 4 min had significantly ( $p < 0.05$ ) the highest yields compared to other frying times, whereas samples cooked at 170 °C, 180 °C and 190 °C for 16 min had significantly ( $p < 0.05$ ) the least cooking yields compared to other frying times. Kiran (2014) studied cooking yield in spent hen meat and reported that changes in cooking yield with cooking temperature and time were as results of moisture and fat losses. Hearne *et al.* (1978) similarly reported that cooking yield reduction with cooking temperatures and times was due to cook drip and evaporative loss. Table 2 shows rate of changes in cooking.

Although overall interaction (Method x Temp. x Time) was not found significant, it is shown on Fig 1 that both cooking method and cooking temperature depend on cooking time. The nature of this depending appears to be quadratic showing that all products lost moisture and it was rapid at the initial frying period (0 – 8 min), but slowed down on prolonged cooking (12 – 16 min). Table2 showed that DF fried samples, had lower yields compared to AF and at 170 °C there were higher yields than at 180 °C and 190 °C

Frying Method	Frying temp. °C	Frying time (min)					Mean	
		0	4	8	12	16	Frying temp	Frying time
AF	170	100	78.33±0.49	67.06 ±0.11	58.47±1.03	51.52±0.58	63.85±10.71	
	180	100	72.26 ±0.50	63.04±0.20	53.26 ±1.39	45.34±0.07	58.48±10.84	
	190	100	70.97 ±0.81	57.19±0.45	48.56 ±0.88	45.03±0.21	55.44±10.69	
<b>Mean</b>		100	73.85±3.55	62.43±4.45	53.43±4.51	47.30±3.28	59.26±4.26	59.26±4.26
DF	170	100	58.89±0.87	53.25±1.12	47.99 ±1.23	45.78±0.55	51.48±5.47	
	180	100	56.55 ±0.42	52.87 ±0.88	46.73±0.96	43.40 ±0.78	49.89±5.52	
	190	100	54.37 ±0.68	51.95±0.14	45.94±0.64	42.31±0.54	48.64±5.12	
<b>Mean</b>		100	56.60±2.09	52.69±0.88	46.89±1.19	43.83±1.66	50.00±1.42	50.00±1.42
	Grand mean	100	65.23 <sup>a</sup> ±9.43	57.56 <sup>b</sup> ±5.93	50.16 <sup>c</sup> ±4.65	45.57 <sup>d</sup> ±3.07	54.63±6.55	54.63±6.55

Data are means of duplicate determinations ± standard deviations.

Values with different superscripts on the same row are significantly different (p < 0.05)

AF- air frying

DF - deep fat fry

Fig.1: Showing depending of yield on cooking time

Table 2: Showing rate of change of cooking yield with cooking time

Cooking method	Cooking temperature (°C)	Rate of change
AF	170	-3.06
	180	-3.42
	190	-3.44
Mean		-3.31
DF	170	-3.39

	180	-3.44
	190	-3.61
Mean		-3.48

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AF- air frying

DF- deep fat fry

### 3.2. Tenderness of chicken breast meat

The compression force or hardness (kg/F) of chicken breast muscle cooked by AF and DF methods at temperatures of 170 °C, 180 °C and 190 °C for 0, 4, 8, 12 and 16 min are shown in Table 3. The results showed an overall hardness value of 12.29 kg/F. The module hardness is because of softening and alterations of collagen and connective tissues of muscle fibers during frying. Air frying (AF) and deep fat frying (DF) are dry heat cooking and results in softening, alteration of collagen to gelatine and shrinkage of muscle fibers of the products. Softening and alterations of connective tissues and collagen in the air frying and deep fat frying products would contribute to increase in compression force or hardness value. These have resulted to an overall softness of 87.71kg/F.

The AF and DF fried samples had different hardness values at 170 °C, 180 °C and 190 °C for 4 min 8.09-and10.09 kg/F, 10.16-and10.95kg/F, 9.45 and 10.61 kg/F respectively. These results showed that cooking significantly increased ( $p < 0.05$ ) the tenderness of chicken breast meat up to a certain point, before it overturned. Heat application in chicken breast meat resulted in softening of connective tissues triggered by alteration of collagen to gelatin and increasing frying temperature resulted in denaturation and coagulation of proteins, shortening and hardening of the muscle as well as increases toughness as reported by Dawson *et al.* (1991). Moreover, heat causes an induced structural change in meat due to shrinkage of intramuscular collagen, the shrinkage and denaturation of actomyosin (Wattanachant *et al.*, 2005; Li *et al.*, 2013). This finding agrees with studies conducted by Lin *et al.* (2000), Pandey *et al.* (2014) and Lorenzo *et al.* (2015). The texture of air-fried samples increased between 170 °C and 180 °C and decreased at 190 °C, whereas DF treated samples increased at 170 °C and decreased in values between 180 °C and 190 °C. It was also observed that AF samples had lower mean hardness value (12.39 kg/F) when compared with DF samples (12.18 kg/F) at 170 °C, 180 °C and 190 °C

Therefore, it is reasonable to conclude that AF samples had lower hardness as well as better tenderness than DF cooked samples.

The hardness values in the frying methods AF and DF at 170 °C for 8, 12 and 16 min were 10.53 and 13.69 kg/F; 17.26 and 16.51 kg/F; 20.43 and 18.89 kg/F, respectively. The mean hardness values for the frying times showed that AF samples had higher value of 11.27 kg/F when compared with DF samples, which had a value of 11.10 kg/F. An Increase in frying time of chicken breast meat resulted in denaturation of proteins. It also leads to decrease in the amount of bound water in the tissue system and increase meat toughness or hardness (Palka, 2003; Obuz *et al.*, 2004; Tornberg, 2005, Nikmaram *et al.*, 2011). The interactions of frying temperature and frying time (Temp x Time) were significantly ( $p < 0.05$ ).

The analysis of variance results of hardness of chicken breast meat samples showed that hardness of chicken breast meat samples increased significantly ( $p < 0.05$ ) as frying temperature and frying time increased. The main effects of frying temperature (Temp) and frying time (Time) and their interactions were significantly different ( $p < 0.05$ ). Moreover, the interactions of frying method, frying temperature and frying time were statistically not significant ( $p > 0.05$ ).

Frying Method	Frying temp. °C	Frying time (min)					Mean	
		0	4	8	12	16	Frying temp	Frying method
AF	170	6.79±0.96	8.09±0.10	10.53±0.07	17.26 ±0.21	20.43±1.15	14.08 ±5.33	
	180	6.79±0.96	10.16 ±0.49	13.53±1.51	13.30±1.08	12.70±0.70	12.47±1.63	
	190	6.79±0.96	9.45 ±1.29	11.67±0.28	10.88±1.48	10.66 ±0.75	10.67±1.17	
Mean		6.79±0.96	9.23±1.13	11.91±1.52	13.81±2.99	14.60±4.65	12.39±3.45	12.39±3.45
DF	170	6.79±0.96	10.09 ±1.22	13.69 ±1.09	16.51±0.81	18.89±0.70	14.79±3.58	
	180	6.79±0.96	10.95±0.40	12.52 ±0.54	12.95±1.60	13.43±1.86	12.46±1.38	
	190	6.79±0.96	10.61±0.69	9.71±0.55	9.48±1.32	7.37±1.65	9.29 ±1.54	
Mean		6.79±0.96	10.55±0.76	11.97±1.92	12.98±3.30	13.23±5.28	12.18±3.24	12.18±3.24

Grand mean 6.79±0.96 9.89<sup>c</sup>±1.14 11.94<sup>b</sup>±1.65 13.40<sup>a</sup>±3.03 13.92<sup>a</sup>±4.80 12.29±0.20 12.29±0.20

Data are means of duplicate determinations ± standard deviations.

Values with different superscripts on the same row are significantly different (p < 0.05)

AF- air frying

DF- deep fat frying

Fig.2: Showing depending of hardness on cooking time

Table 4: Showing rate of change of sensory texture with cooking time

Cooking method	Cooking temperature (°C)	Rate of change
AF	170	0.85
	180	0.37
	190	0.24
Mean		0.49
DF	170	0.76
	180	0.39

	190	0.04
Mean		0.40
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Temp - Frying temperature		
Time - frying time		

### 3.3. Changes in Sensory Texture.

The results in Table 5 showed that cooking reduced texture scores of cooked chicken breast meat. On the average, texture scores of chicken breast meat reduced to an overall mean of 6.32. Cooking methods affected texture scores of cooked chicken breast meat. The DF cooked samples had significantly ( $p < 0.05$ ) higher textural scores compared to samples cooked by AF method and rated ‘moderately crispy’. The higher DF method texture scores were due to higher collagen solubilisation effects by higher oil frying temperature. The finding agrees with findings by Hus and Yu (1999), Hsu, and Chung (1998) who reported DF as better meat products for its crispy texture.

There were no significant differences ( $p < 0.05$ ) in the texture scores of chicken breast meat cooked at the cooking temperatures of 170, 180 and 190 °C. However, samples cooked at 170 °C and 190 °C were rated ‘slightly crispy’, samples cooked at 180 °C were rated as ‘neither crispy nor soft’. The increases in the texture scores between 170 °C and 180 °C were due to an increase in the denaturation of myosin and collagen as reported by Garcia – Segovia *et al.* (2007) and Khan *et al.*, (2014). The increases in texture scores of samples cooked between 180 °C and 190 °C were due to hardening of meat due to moisture evaporation from it.

Generally, cooking at 180 °C for 8, 16 and 12 min reduced the texture of cooked chicken breast meat but cooking at 190 °C increased the texture scores at 170 °C. The texture scores of samples cooked at 170 °C for 8 and 16 min were not significantly different ( $p > 0.05$ ) with samples cooked at 180 °C for 8 and 16 min and each rated neither crispy nor soft and slightly crispy, respectively. However, samples cooked at 190 °C for 8 and 16 min had significantly ( $p < 0.05$ ) higher texture scores than samples cooked at 170 and 180 °C for 8 and 16 min. and rated each ‘slightly crispy’ and ‘moderately crispy’, respectively. Meanwhile, samples cooked at 170 °C, 180 °C for 12 min were not significantly different ( $p$

> 0.05), and each rated 'slightly crispy'. The results of overall mean texture score show that texture scores increased with cooking time and samples cooked 16 min had the highest score than other cooking times but 16 min and 12 min cooked samples were each rated 'slightly crispy' and 8 min cooked samples rated 'neither crispy nor soft'

Table 5: Changes in Texture Description of chicken breast meat

	Cooking temp (°C)	Cooking time (min)	Scores	Description category
<b>AF</b>	170	8	4.75 <sup>b</sup> ± 1.92	Neither crispy nor soft
		12	5.35 <sup>b</sup> ± 1.31	Slightly crispy
		16	6.25 <sup>ab</sup> ± 2.17	Slightly crispy
	180	8	4.65 <sup>b</sup> ± 1.70	Neither crispy nor soft
		12	4.75 <sup>b</sup> ± 1.77	Neither crispy nor soft
		16	5.95 <sup>a</sup> ± 1.05	Slightly crispy
	190	8	5.35 <sup>b</sup> ± 2.49	Slightly crispy
		12	6.02 <sup>b</sup> ± 1.81	Slightly crispy
		16	6.00 <sup>b</sup> ± 1.75	Slightly crispy
<b>mean</b>		*	5.45 ± 0.63	Slightly crispy
<b>DF</b>	170	8	6.50 <sup>a</sup> ± 1.67	Moderately crispy
		12	6.90 <sup>a</sup> ± 1.94	Moderately crispy
		16	7.20 <sup>a</sup> ± 1.96	Moderately crispy
	180	8	6.95 <sup>a</sup> ± 1.57	Moderately crispy
		12	7.00 <sup>a</sup> ± 1.41	Moderately crispy
		16	7.60 <sup>a</sup> ± 0.94	Very much crispy
	190	8	7.05 <sup>a</sup> ± 1.54	Moderately crispy
		12	7.20 <sup>a</sup> ± 1.64	Moderately crispy
		16	8.35 <sup>a</sup> ± 0.81	Extremely crispy
<b>Mean</b>		*	7.19 ± 0.53	Moderately crispy
<b>Grand mean</b>		**	6.32 ± 1.23	Moderately crispy

Data are means of twenty determinations ± standard deviations.  
 Values with different superscripts in the same column differ significantly ( $p < 0.05$ ).  
 AF - air frying, BK - baking, DF - deep fat frying and GR - grilling

#### 4. Conclusion

Frying results in migration of water from meat crust into frying oil as steam, causing increased internal pressure to move water from core meat to replace the migrated water. The moisture loss and oil uptake during chicken breast meat frying processes results in cooking yield reduction increases in cooking loss and changes in tenderness of the products. Air fried (AF) samples had more cooking yield value  $59.26 \pm 4.26$  % and less cooking loss  $40.20 \pm 4.23$

% than deep fat fried (DF) sample values of  $50.00 \pm 1.42$  and  $49.47 \pm 1.50$ ; increasing cooking temperature and time decreased and amplified the cooking yield and loss in the frying methods.

Similarly, cooking increased the tenderness of chicken breast meat, but prolonged cooking time decreased tenderness values of the frying methods. Air fried (AF) samples had higher mean hardness value of  $12.39 \pm 3.45$  kg/F in cooking times than DF value  $12.18 \pm 3.24$  kg/F. Chicken breast meat samples fried by AF and DF methods at  $170^{\circ}\text{C}$  for 16 min had highest and best tenderness value of 20.43 Kg/F and 18.89 Kg/ F respectively. This study indicated that frying times increased the tenderness more than the frying temperature. The results of the relationship between hardness and sensory texture scores showed there were no significant differences ( $p > 0.05$ ) in samples cooked by AF and DF methods. Moreover, the results of texture assessment through hardness and sensory showed that hardness values gave better reflection of texture than sensory scores. However, Air fried (AF) samples are better in cooking chicken breast meat considering cooking yield and losses. Heat emanating from frying process exerted increased internal pressure on muscle fibres and squeezed much more water from DF fried samples.

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