

APPENDIX

FIGURE A1: Visual comparison of 100% PSE, 100% PSE + 1.5% turkey collagen, 100% PSE + 0.30% kappa/iota carrageenan, 100% PSE + 1.5% soy protein concentrate, and 100% normal

PSE + 1.5% soy protein concentrate PSE + 0.30% carrageenan PSE + 1.5% turkey collagen



100% normal

100% PSE

Figure A2: Demonstration of Protein Bind using Instron Universal Testing Machine

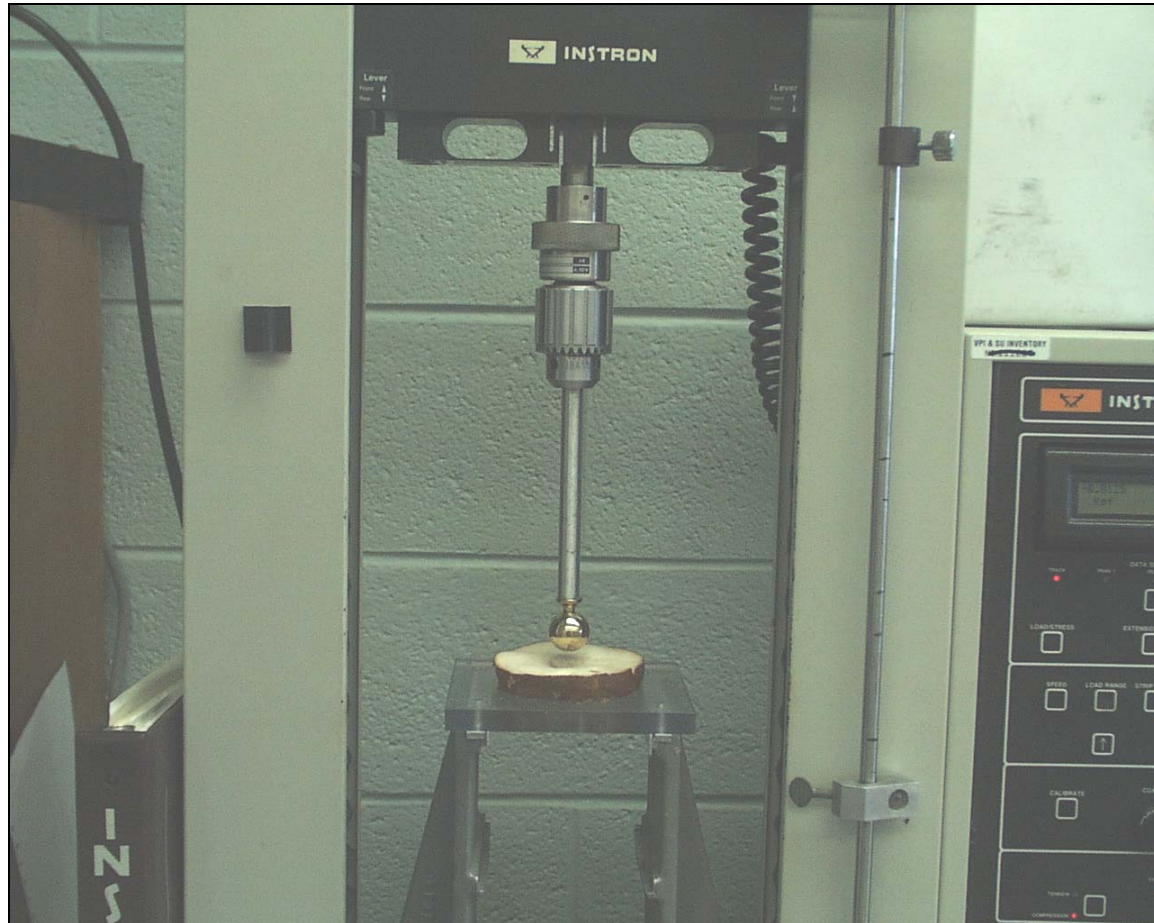


Figure A3: Demonstration of Expressible Moisture using Instron Universal Testing Machine

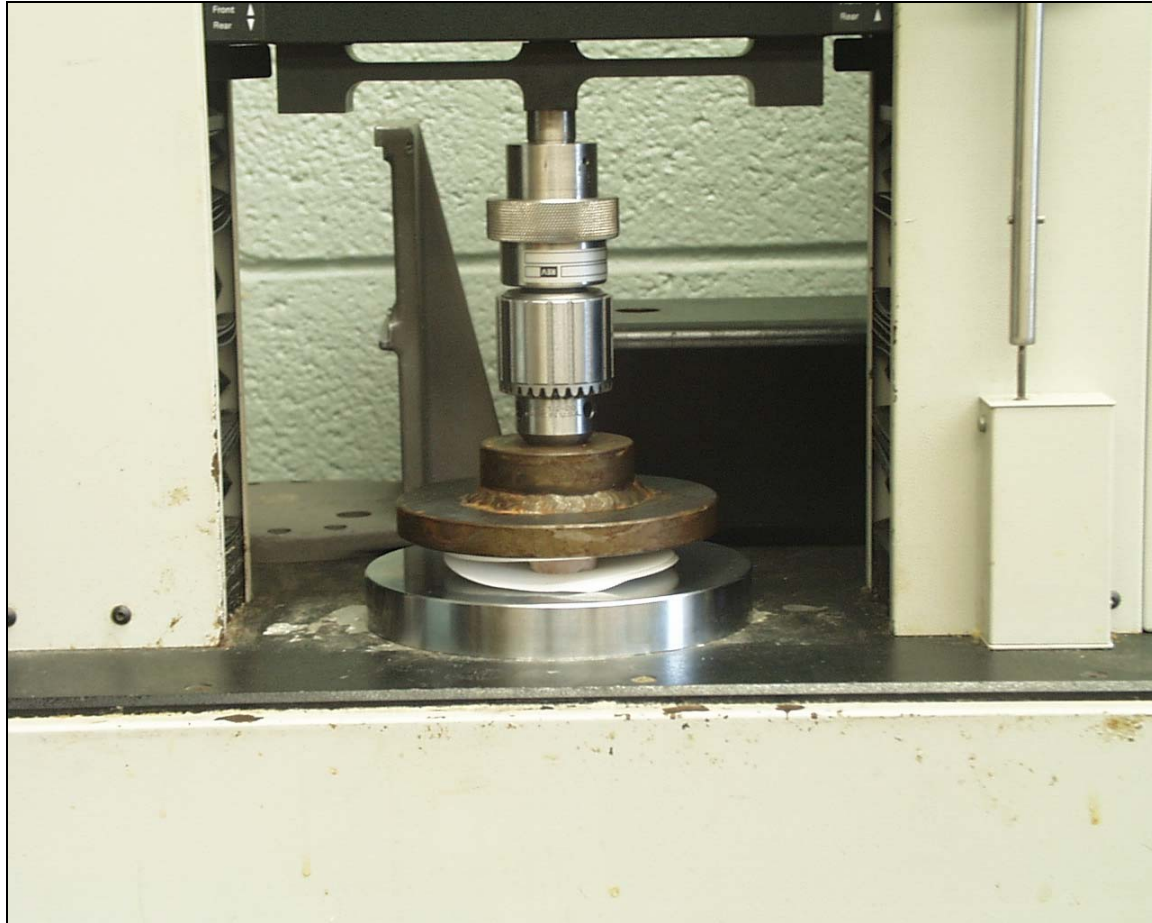


Figure A4: Sensory Form Completed by Consumer Sensory Panelists

Name _____

For this sensory you are asked to taste a sample, spit it in the cup provided and rinse with tap water. When finished please pass each sample through the window to receive another. *There are five samples total.*

Please fill in boxes concerning your sex and age for demographic information and circle the term that best reflects your attitude about the product whose code matches the code on this scorecard. *This is sample 1 of 5.*

Sex:

Age:

Male

18-21

25-30

over 40

Female

22-25

30-40

This is sample 1 of 5.

Sample # 654								
1				5				9
Dislike extremely	Dislike very much	Dislike moderately	Dislike slightly	Neither like nor dislike	Like slightly	Like moderately	Like very much	Like Extremely

Comments:

This is sample 2 of 5.

Sample # 998								
1				5				9
Dislike extremely	Dislike very much	Dislike moderately	Dislike slightly	Neither like nor dislike	Like slightly	Like moderately	Like very much	Like Extremely

Comments:

This is sample 3 of 5.

Sample # 726								
1				5				9
Dislike extremely	Dislike very much	Dislike moderately	Dislike slightly	Neither like nor dislike	Like slightly	Like moderately	Like very much	Like Extremely

Comments:

This is sample 4 of 5.

Sample # 322								
1				5				9
Dislike extremely	Dislike very much	Dislike moderately	Dislike slightly	Neither like nor dislike	Like slightly	Like moderately	Like very much	Like Extremely

Comments:

This is sample 5 of 5.

Sample # 278								
1				5				9
Dislike extremely	Dislike very much	Dislike moderately	Dislike slightly	Neither like nor dislike	Like slightly	Like moderately	Like very much	Like Extremely

Comments:

Thank you for your participation.

VITA

Scott Paul Daigle was born on January 19, 1979 in New Britain Connecticut to Paul and Arlene Daigle. After attending Xavier High School, he pursued a Bachelor of Science Degree in Animal Science at the University of Connecticut. Upon graduation he was hired as the Virginia Polytechnic Institute and State University Meats Laboratory Manager where he assisted with teaching and research. While working he also received his Master of Science in Life Sciences in Food Science and Technology. During this time he was awarded the Virginia Poultry Federation Processor's Education Scholarship and the Virginia Meat Processor's Award. Scott is a member of the American Association of Meat Science, Institute of Food Technologists, and Catawba Ruritan Club. Future plans are to pursue an industrial career working with muscle food products.