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# Utilization of hazelnut pellicle in low-fat beef burgers

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### Abstract

Hazelnut pellicle was used as a dietary fiber in the production of beef burgers. The effects of hazelnut pellicle addition on proximate composition, pH, cook loss, dimensional changes, color and sensory characteristics of beef burgers were evaluated. Hazelnut pellicle addition affected some quality parameters of beef burgers. The control samples had the lowest moisture and protein contents ( $P < 0.05$ ). The cooking yield and reduction in diameter and thickness of beef burgers improved by the addition of hazelnut pellicle. Beef burgers formulated with hazelnut pellicle had lower  $L$ ,  $a$  and  $b$  values than control samples ( $P < 0.05$ ). There were differences among beef burger samples in respect to sensory properties, control samples and 1% and 2% pellicle added samples had high acceptability. The results indicate that, 1–2% hazelnut pellicle can be used as a suitable dietary fiber source in low-fat beef burger production.



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## Keywords

Hazelnut pellicle; Low-fat; Beef burger

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