

**EFFECT OF L-ASCORBIC ACID ON THE QUALITY OF
BEEF BURGER DURING REFRIGERATION STORAGE**

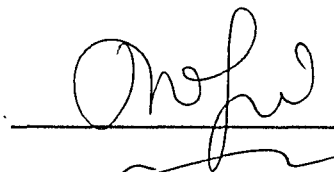
By

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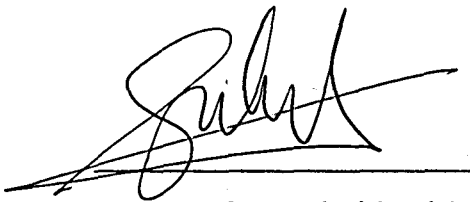
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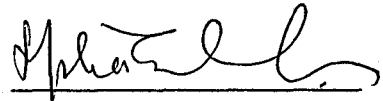
Final Year Thesis entitled "Effect of L-Ascorbic Acid On The Quality of Burger During Refrigeration Storage" submitted by Aznor Nizam Bin Adli, in partial fulfillment of the requirements for the degrees of Bachelor of Science (Hons.) Food Quality Management, in the Faculty of Applied Science, is approved by



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ABSTRACT

CHARACTERISTICS OF L-ASCORBIC ACID IN LIPID OXIDATION

Ascorbic acid has an important role in processed meat products particularly thus involve preservation with nitrite and nitrate. For many years it has been used to maintain the fresh color of unprocessed meat. This study was conduct to study the effect of the addition of L-ascorbic acid at 0, 100, 200,300, 400 and 500 ppm on the quality of beef burger. The analysis involved the effect on peroxide value, pH, fatty acid, and water holding capacity and sensory evaluation. This study showed that L-ascorbic acid did affect the quality of beef burger especially when applied at 500 ppm.