Akesowan, A.  
**Quality of light pork sausages containing konjac flour improved by texturizing ingredients**  

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**Abstract**  
Texturizing ingredients including K-carrageenan, polydextrose, oat bran and corn flour, at 0.5 and 1% addition level, were investigated for quality improvement of light pork sausages made with konjac flour. The addition of polydextrose and oat bran showed significant decreases (p<0.05) in cooking loss of the sausages with respect to the control sausage. Whilst, all texturizing ingredients at least 0.5% significantly increased (p<0.05) the sausage firmness, in exception of that with 0.5% oat bran. The lowest values for lightness (L) and redness (a) were observed for the sausage with 1% oat bran; on the contrary, the sausage with 1% K-carrageenan displayed the highest lightness and yellowness (b). Higher sensory scores for firmness and cohesiveness were evident when all texturizing ingredients were applied. The lowest juiciness score was obtained in the light sausage with 1% K-carrageenan whereas that with polydextrose showed the lowest flavor. However, color scores obtained in all light sausages with texturizing ingredients were significantly lower (p<0.05) than the control.

**Author Keywords**  
Konjac flour; Low-calorie foods; Sausage processing; Texturizing ingredient

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