DETERMINATION OF PROXIMATE COMPOSITION OF RAW BEEF AND 'TSIRE' SOLD IN AHMADU BELLO UNIVERSITY, ZARIA, NIGERIA

RILWAN, H.[1*], WHONG, C.M.Z.[1], ABDULLAHI, I.O.[1] & HASSAN, H.S.[2]
[1]Department of Microbiology, [2]Department of Pharmaceutical and Medicinal Chemistry,
Ahmadu Bello University, Zaria, Nigeria

ABSTRACT

The common determinant of meat quality is the protein-fat ratio. Meat is composed of water, fat, protein, minerals and a small proportion of carbohydrate. The purpose of this work was to study was to determine the proximate composition of raw beef and "Tsire" sold in ABU Zaria, Kaduna, Nigeria. Samples of raw beef prior and after roasting "Tsire" were analysed to determine the proximate composition. Samples of raw beef and "Tsire" were obtained from four study locations within Ahmadu Bello University; Zaria namely; Faculty of Arts (FA), Pepsi Garden (PG), Community Market (CM) and Sculpture Garden (SG) suya spots. The moisture content values obtained ranged from 69.00 - 73.38% and 42.83 - 60.05% for raw beef and "Tsire" respectively. The ash content obtained ranged from 1.05 - 1.20% and 2.45 - 3.95% for raw beef and "Tsire" respectively. The fat content obtained ranged from 8.80 - 17.30% and 23.08 - 30.00% for raw beef and "Tsire" respectively. Protein content obtained ranged from 5.25 - 8.75% and 5.25 - 10.50% for raw beef and "Tsire" respectively while the carbohydrate (CHO) content obtained ranged from 3.90 - 11.63% and 0.5 - 22.92% for raw beef and "Tsire" respectively. "Tsire" was found to have more protein-fat ratio than raw beef and Pepsi Garden (PG) samples were found to have.better compositional and palatability quality when compared to the other three study locations.

Keywords: Meat quality, proximate composition, protein-fat ratio,
***Correspondence:** rilwanhassana@gmail.com