A Study of Manufacturing Edible Beef Skin. (Kanda K Ponmo)

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Introduction

History of Ponmo

- Loved by all regardless of societal class level because of its unique taste and texture.
- White Ponmo & Brown Ponmo.
  - White Ponmo – Removing hair and Boiling in water.
  - Brown Ponmo – By singeing (Used tyres, Petrol, Kerosene)
- ‘Nigeria eats its shoe leather’- BBC Nov 2014.
- ‘Bring Back Ponmo’ in Nigeria.
- Why Beef hides?
Manufacturing methods

- **Objective of the study**
- **Mechanical methods**
  - Method 1
  - Method 2
  - Method 3
- **Chemical methods**
  - Method 4
- **Quality parameters**
  - Color, texture, Moisture, Hedonic scale sensory analysis.
Color

- Hedonic scale of 0 to 9.
- L*, a*, b* values are analyzed using Hunter’s Calorimeter.
- General appearance & Golden color.
- More in L* value more preferred.
- More L*(level of lightness or darkness.) value has more general color.
- Treatment 4 has more L* value.
Texture

• A Texturometer used to measure hardness.
• 0 to 9 hedonic scale.
• How hard is the sample?
• Treatment 4 got a score of 8 for all samples.
• There is no relation existed between the Texturometer vs Hedonic scale hardness.
Moisture

• Moisture % was analyzed using A gradient oven and by following AOAC OFFICIAL METHODS 2008.6 MOISTURE AND FATS IN MEATS).

• Treatment 2, 3 and 4 has a significant low moisture content when compared to treatment 1.
Time vs Temperature

- Treatment 1 took high time to cook the sample. (Average of 4.5 minutes)
- Treatment 2 and 4 took less time to cook the sample. (Average of 1.5 minutes)
- Treatment 3 took an average of 2.5 minutes to cook the sample.