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Abstract	:	This study was carried out to determine the cooking loss and textural properties between fresh and 30 days stored chicken meatballs. Chicken meatballs were prepared by substituting isolated soy protein (ISP) with a different blend of carboxymethylated sago starches. Modified starch was derived from a top (TMSS) or bottom (BMSS) part of the sago palm. It was added by 1%, 2% or 3% in the total formulation. A factorial design with five levels of added modified sago starch and ISP blend (0:100, 25:75, 50:50, 75:25, and 100:0) was applied to each percentage. There was a significant difference noted in cooking loss and textural properties between different percentages for both types of carboxymethylated sago starch. The cooking loss results revealed that chicken meatballs blended with TMSS showed minimal losses during cooking either in fresh or after 30 days of storage for all three percentages. Textural profile analysis for fresh and 30 days stored chicken meatballs showed 100% ISP addition produced higher textural attributes than BMSS or TMSS in all three percentages. However, chicken meatballs containing 25 ratios of BMSS and TMSS established comparable textural properties as 100% ISP. Substitution of ISP with (25 and 50) ratio of TMSS showed comparable quality as 100% ISP blend in cooking loss and textural properties of chicken meatballs.