Czech Journal of FOOD SCIENCES

Table of Contents

Editorial Board

For Authors

- Authors Declaration
- Instruction to Authors
- Guide for Authors
- Copyright Statement
- Submission

For Reviewers

- Guide for Reviewers
- Reviewers Login

Subscription

Czech J. Food Sci.

Garbowska B., Radzymińska M.,

Jakubowska D.:

Influence of the origin on selected determinants of the quality of pork meat products

Czech J. Food Sci., 31 (2013): 547-552

in recent years, great attention has been paid to the quality of eaten meat and its products. There have been launched a lot of promotional campaigns aimed at providing opportunities for the consumption of traditional products. Based on the experiment, a significantly higher protein content was found in sausages produced by large producers (24.73 ± 1.98%). The fat content was significantly higher in traditional ham (16.25 ± 14.47%), compared with local ham (4.38 ± 2.26%) and the mass (9.29 ± 5.25%). The samples of traditional and local ham had a significantly higher salt content (3.31 ± 0.72 and 2.90 ± 0.54%, respectively). No dye compounds were detected in any of the tested samples.

There were no statistically significant differences in hydroxyproline and l-glutamic acid content between traditional and conventional samples of meat products. Analysis of nitrate (V and III) showed a statistically significant difference in the average contents of these compounds. Significantly higher levels of nitrates were revealed only in traditional ham samples (12.60 ± 8.08 mg NaNO(V)/kg and 17.53 ± 27.91 mg NaNO(III)/kg of the product, respectively), wherein there was a large variation in the content of these compounds in the samples.

Keywords:

traditional ham; traditional sausage; pork; salt; fat; protein; nitrate; hydroxyproline;; l-glutamic acid

[fulltext]