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Czech J. Food Sci.

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D. A., Tiper T ..

Differentiation between fresh and thawed chicken meat by the measurement of aconitase activity

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hypothesis, a method was developed to distinguish fresh meat from frozen/thawed meat. Another goal of this study was to compare the activity of mitochondrial enzyme aconitase in meat under different storage conditions. Despite the theory, the detected enzyme was despite the theory also found in the exudate of fresh meat. However, comparing the enzyme activity measured in fresh meat to with that measured in thawed meat, it is obvious that the enzyme activity in frozen/thawed meat is significantly higher. It was further found that the values of aconitase activity also vary in different anatomical parts of chicken meat. This might be caused by slightly different chemical composition of breasts and thighs and by the presence

of bone and skin in the samples of
chicken thighs

Keywords:

mitochondrial enzymes; adulteration;
detection; freezing, meat

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