

عنوان مقاله:

Nitrite and Nitrate Residue in Non-Heat Treated Meat Products Marketed in East Azerbaijan Province

محل انتشار:

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خلاصه مقاله:

Background: Nitrite and nitrate salts are used as preservatives in meat products to prevent the growth of pathogen organisms such as Clostridium botulinum. Nitrogen salts additives create the desired color in meat products. However, the use of these salts accelerates nitrosamine production and increases the risk of carcinogenesis. Hence, nitrate and nitrite consumption rate should be according to the approved standards. This analytical study is designed to determine nitrate and nitrite residue of non-heat-treated meat products including hamburger and kebab in East Azerbaijan Province, Iran during ۲۰۱۵-۲۰۲۰. Methods: ۱۲۰ samples of non-heat-treated meat products from different brands were randomly collected. They consisted of ۶۰ products manufactured in East Azerbaijan province and ۶۰ products imported from other provinces. Nitrate and Nitrite residues in non-heat-treated meat products including hamburger and kebab were determined by spectrophotometric method. Results: Results showed that the residue levels of nitrate and nitrite content regarding non-heat-treated meat products were less than maximum residual limits (MRLs) of national standards. The study also indicated that frozen non-heated meat products did not have any nitrogenous additive. Conclusion: The results of this research revealed that the frozen non-heat treated meat products including hamburger and kebab, produced or consumed in East Azerbaijan province during ۲۰۱۵-۲۰۲۰ did not have nitrate and nitrite additives. Continuous monitoring to ensure the compliance of meat products with the standards is necessary.

کلمات کلیدی:

Non-heat treated meat products, Hamburger, Kebab, Nitrate, Nitrite, East Azarbaijan

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