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Meet meat and meat products in bavaria (#7)

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Introduction

Consumers expect raw meat and meat products to be fresh and to have a species-, piece- and product-specific shelf-life and consistency as well as a distinctive aroma and taste. Therefore, the Bavarian Health and Food Safety Authority routinely tests raw meat samples and meat products from retail for its appearance, quality, and consumability. This implies a close look upon composition and chemical properties.

Methods

Animal species differentiation, differentiation of fresh versus frozen/thawed meat, pH, and further analyses add up to necessary information on the analysed samples. The German food code guidelines set general standards for the composition of common meat products, e. g. Döner Kebab, different sausage types, and meat salads. Preparative-gravimetric examinations clearly

show the composition of e. g. „Bierschinken“: a finely grind emulsion type sausage from beef, pork, or poultry, and fat, containing pieces of ham, generally of a size range between cherry to walnut. Given a total sample of 600 g or more, the percentage of ham pieces shall not be below 50 %.

Results

Objection rates in different types of sausages count up to 10 %, and up to 29 % in meat salads. Reasons and examples are presented in detail. In addition foreign material is a frequent cause of consumer complaints. Examples will be presented. Imitiations of ham give further reason for objections, frequently on pizzas

Conclusion

Lack of knowledge on the market as well as among consumers as well as economic aspects may be reasons which lead to these objection rates.

Notes