

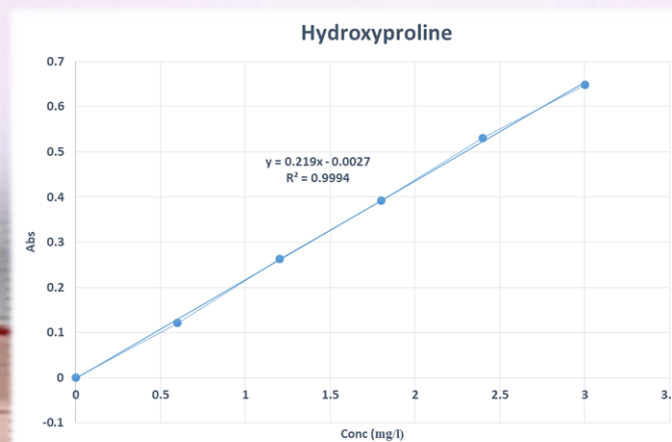
DIFFERENCE IN THE CONTENT OF COLLAGEN IN MEAT CUTS AND MINCED MEAT

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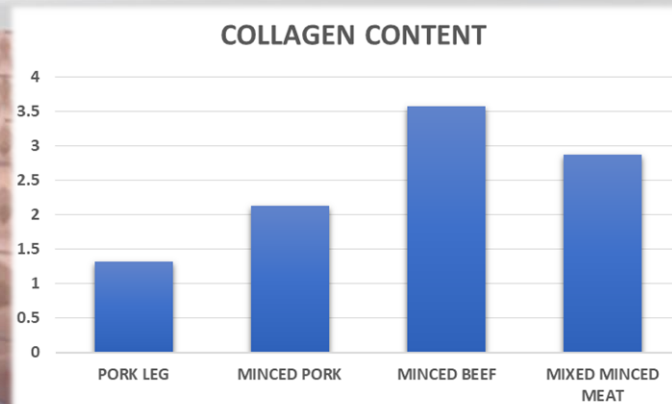
PURPOSE: The aim of this study is to analyze and evaluate quality parameter of different meat samples in order to determine the hydroxyproline content and to calculate the collagen content.

The samples of fresh meat in a piece and 3 types of fresh minced meat were analyzed to the standardized method. The results of the amount of collagen are compared with the EU legislation.



METHODOLOGY: Samples were analyzed, and divided into 4 categories, so 6 samples were processed from each category. After homogenization, the samples were prepared according to the Official colorimetric method (990.26) from the AOAC International Journal, and recorded on a spectrophotometer at a wavelength of 558 nm on the hydroxyproline content.

RESULTS: 24 samples were analyzed, of which there were 6 samples of pork legs, 6 samples of minced pork, 6 samples of minced beef, and 6 samples of mixed minced meat. All samples comply with the Regulation (EU) No 1169/2011. On average, pork leg contained 1.31 g of collagen, minced pork contained 2.12 g, mixed minced meat contained 2.87 g, while minced beef contained 3.57 g of collagen.



CONCLUSION: We can conclude that pork leg has the lowest collagen values, while minced beef contained the highest values. When the mixed minced meat consists of beef and pork meat, it is to expect that, depending on the ratio in the amount of certain meat, the values vary. In general, a higher content of collagen is noticeable in mixed meat with a higher proportion of beef.