

DETERMINATION OF ADULTRATION IN MEAT KINDS USED IN MEAT PRODUCTS

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The kind of adulteration in meat products is more complicated and new laboratory techniques are used in this area. The major motivations for these actions are economical benefits, and the routine tests can not show these kinds of adulterations. These adulterations vary from using the non-permissive tissues to other animal meat muscles rather than what was claimed. These happen not only in under developing countries, but also in developed ones. Observing tissues by microscopes with the aid of trichrome method is an applied technique for finding fake meats or non-permissive ones, and DNA evaluation is carried out by PCR methods in which DNA extracted with C-TAB Method, and then DNA residues were amplified with PCR tests. These methods have a good yield of results, however they are qualitative. Standard DNA of many animals' edible and not edible ones has been provided. However, Real Time PCR is a new and quantitative method for the same purpose. In the present study we reviewed the results of several Iranian articles. The results showed that in Iranian market all adulterations in meat products were due to some economical benefits. They mostly used chicken meat instead of cow meat for reducing the price of the product. In one province non-permissive tissues such as lung, breast, spleen, lymphatic nodes and nervous tissues observed in meat products. The amount of these adulterations varies in different points and time periods.

Keywords: Adulteration, on-permissive tissues, meat products, PCR

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