

Flavor of Meat and Meat Products

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Edited by

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Preface

Flavour is an important sensory aspect of the overall acceptability of meat products. Whether we accept or reject a food depends primarily on its flavour. Both desirable and undesirable flavour effects are contemplated. Furthermore, threshold values of different flavour-active compounds have an important effect on the cumulative sensory properties of all foods.

Meat from different species constitutes a major source of protein for most people. Although raw meat has little flavour and only a blood-like taste, it is a rich reservoir of non-volatile compounds with taste-tactile properties as well as flavour enhancers and aroma precursors. Non-volatile water-soluble precursors and lipids influence the flavour of meat from different species. In addition, mode of heat processing and the nature of additives used may have a profound effect on the flavour of prepared meats.

This book reports the latest advancements in meat flavour research. Following a brief overview, chapters 2 to 5 discuss flavours from different species of meat, namely beef, pork, poultry and mutton. In chapters 6 to 12 the role of meat constituents and processing on flavour are described. The final section of the book (chapters 13 to 15) summarizes analytical methodologies for assessing the flavour quality of meats.

I wish to thank all the authors for their cooperative efforts and commendable contributions which have made this publication possible.

Fereidoon Shahidi

Series foreword

The 8th World Congress of Food Science and Technology, held in Toronto, Canada, in 1991 attracted 1400 delegates representing 76 countries and all five continents. By a special arrangement made by the organizers, many participants from developing countries were able to attend. The congress was therefore a most important international assembly and probably the most representative food science and technology event in that respect ever held. There were over 400 poster presentations in the scientific programme and a high degree of excellence was achieved. As in previous congresses much of the work reported covered recent research and this will since have been published elsewhere in the scientific literature.

In addition to presentations by individual researchers, a further major part of the scientific programme consisted of invited papers, presented as plenary lectures by some of the leading figures in international food science and technology. They addressed many of the key food issues of the day including advances in food science knowledge and its application in food processing technology. Important aspects of consumer interest and of the environment in terms of a sustainable food industry were also thoroughly covered. The role of food science and technology in helping to bring about progress in the food industries of developing countries was highlighted.

This book is part of a series arising from the congress and including bibliographical details. The series editors are Professor Marvin Tung of the Technical University of Nova Scotia, Halifax, Nova Scotia, Canada; and Dr. Gordon Timbers of Agriculture and Agri-Food Canada, Ottawa, Ontario, Canada. The book presents some of the most significant ideas which will carry food science and technology through the nineties and into the new millennium. It is therefore essential reading for anyone interested in the subject, including specialists, students and general readers. IUFoST is extremely grateful to the organizers from the Canadian Institute of Food Science and Technology for putting together a first class scientific programme and we welcome the publication of this book as a permanent record of the keynote papers presented at the congress.

Dr. D.E. Hood
(President, International Union of Food Science & Technology)

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