

Food Security and Sustainability

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Advanced green manufacture technology for processed meat

There were increasing reports on food-borne carcinogens and mutagens resulting from meat processing in recent decades, such as grilling, barbecuing, frying and smoking. High-temperature cooking methods generate compounds that may contribute to carcinogenic compounds, such as polycyclic aromatic hydrocarbon (PAHs), heterocyclic aromatic amines (HAAs), trans-fatty acids (TFAs), formaldehyde, and PM2.5. Conclusions on the possible risk of certain human cancers caused by consumption of processed meat were drawn since 1990s. This symposium introduced Green Manufacture Technology (GMT) for processed meat, which is characterized by developing meat products by thermo-mechanical drying (below 120 °C), that is, with non-grilling, non-frying, non-smoking and non-braising. A series of meat products developed by GMT have remarkable reduced content of hazardous chemicals such as PHAs, HAAs, TFAs, formaldehyde and PM2.5, while maintained attractive color, pleasant flavor and favorable texture as well.

Biography

Zengqi Peng, PhD, a professor in Nanjing Agricultural University and National Center of Meat Quality and Safety Control, majors in meat science. He devotes himself to the green manufacture technology (GMT) for processed meat in recent years. He hosts and attends more than 10 projects including National Key Technology Support Program, National High-tech R&D Program (863 Program), National Basic Research Program of China (973 Program), the National Natural Science Foundation of China, the National Key Technology R&D Program since 2003. He is the laureate of the National Award for Science and Technology Progress in 2013, the award of the Chinese Association of Animal Products Processing in 2014, the award of the China Industry-University-Research Institute Collaboration Association in 2015, which are about GMT and its application of traditional processed meat.

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Biography

Luqi Wei, second year in her Master degree in Nanjing Agricultural University and National Center of Meat Quality and Safety Control, majors in meat science and quality control. She became a member of Prof. Peng's team in 2014 and has been devoting herself to the green manufacture technology (GMT) for processed meat since then. She has taken part in Program of National Beef Cattle Industrial Technology System, Program of Herbivore Livestock fattening and Technique of High Quality Meat Produce Research of South China and Program of National Natural Science Foundation of China.

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Biography

Yao Yao is a Lecturer in Jiangxi Agricultural University and Jiangxi Key Laboratory of Natural Products and Functional Food, majors in livestock products processing and quality control. She devotes herself to the green manufacture technology (GMT) for processed meat in recent years. As a Member of Professor Peng's team, she has taken part in projects including National High-tech R&D Program (863 Program), National Basic Research Program of China (973 Program) and the National Natural Science Foundation of China. She is the Laureate of the Marine Fisheries and Technology Innovation Award of Jiangsu Province in 2013.

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