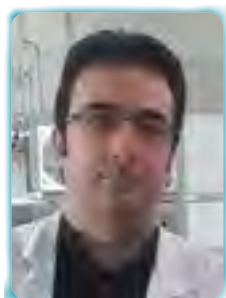


FOOD SAFETY & REGULATORY MEASURES

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Marco Iammarino

Istituto Zooprofilattico Sperimentale della Puglia e della Basilicata, Italy

Natural levels of nitrites, nitrates, sulphites and ascorbic acid in fresh meat preparations: A contribution to the estimation of maximum admissible limits

The possible detection of not negligible concentrations of nitrates, sulphites and ascorbic acid in fresh meat preparations was demonstrated by different authors, also in products with no added food additives. In these cases, the not compliant result, release by organisms in charge of food controls, seems to be not appropriate, since these levels are due to the natural presence, and/or to carry-over principle. In this presentation, the control activity developed by Chemistry department of Istituto Zooprofilattico Sperimentale of Puglia and Basilicata (Foggia, Italy), aimed at giving a useful contribution to the evaluation and estimation of such admissible levels, is presented. Overall, 2630 samples (200 fresh meats and 2430 fresh meat preparations) were analyzed, by using validated liquid chromatography methods (HPIC-CD and HPLC-UV-DAD), and the respective compound of interest was identified and quantified.

Biography

Marco Iammarino is a Food Technologist and Chemical Surveyor. He is a Researcher at Istituto Zooprofilattico Sperimentale della Puglia e della Basilicata of Foggia (Italy). He deals with food quality and safety, analytical chemistry applied to food analysis, research & development and analytical methods validation. In particular, he has developed several analytical methods (HPLC, HPIC, CE and LSC) for the determinations of food additives (nitrites, nitrates, sulfites, polyphosphates, organic acids, etc.), radionuclides, mycotoxins and drugs in foods and feed materials. He has published more than 100 articles in peer-reviewed and academic journals, congresses proceedings and books.

marco.iammarino@tin.it

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