Examples of Methods Used

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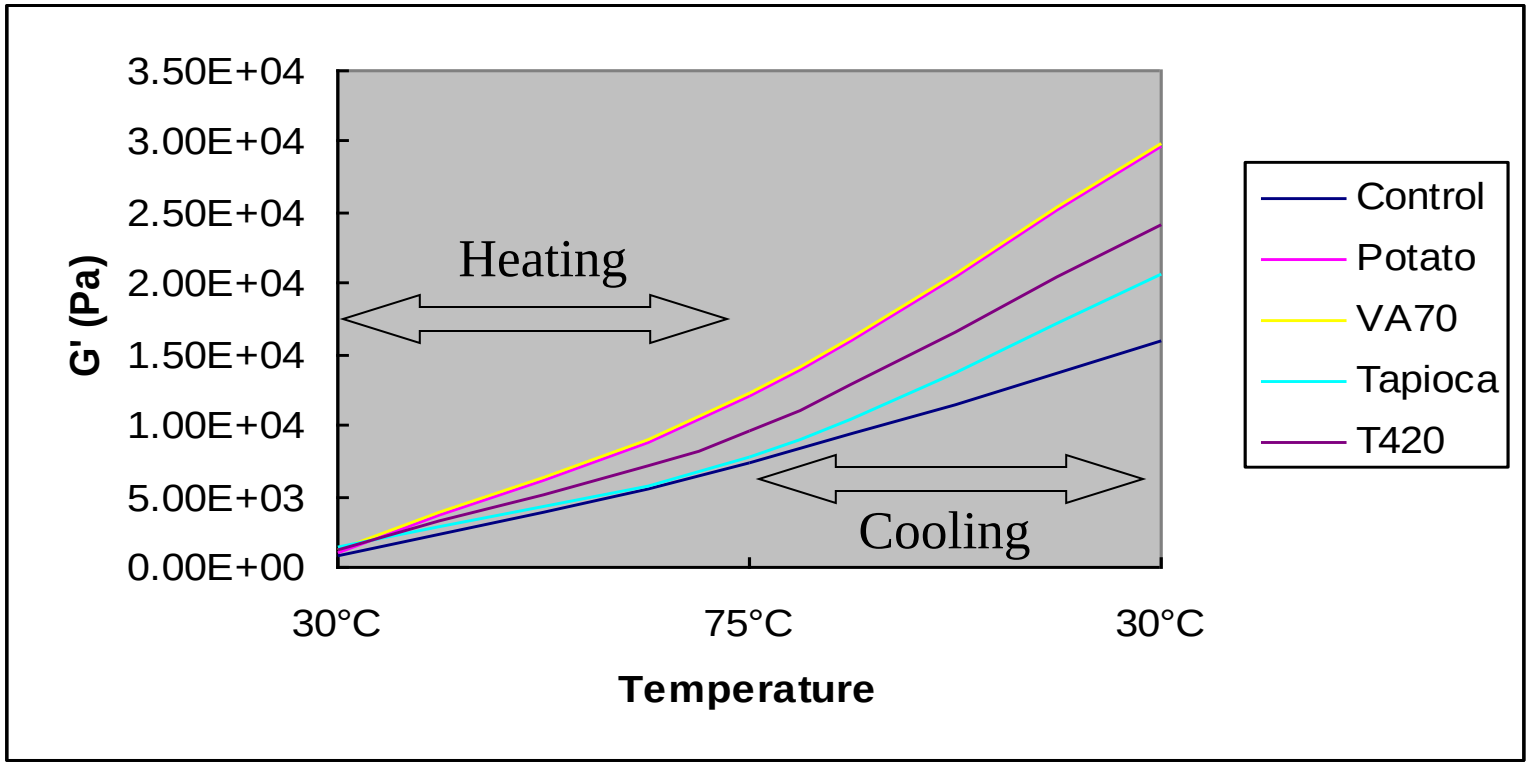
Methods

- Textural Profile Analysis (TPA)
  - Hardness
  - Cohesiveness
  - Guminess
  - Chewness
  - Adhesiveness
  - Springness

Methods

- Rheological Characteristics
  - Elastic Modulus (G’)
  - Viscous Modulus (G’’)

Rheology: Changes of Elastic Modulus (G') with Temperature Studying the Pale, Soft & Exudative Poultry Meat



Light Microscopy of Acidified Meat Products

a- Control

b- Encap. Citric

(Note: less that ideal binding)

c- Encap. Lactic

(Note: less that ideal binding)

d- Encap. GDL

(Note: less that ideal binding)

e- Liquid Lactic Acid
(Note: poor binding due to premature protein denaturation)

f- Lactic Acid Bacteria
(Note: high count of LAB)

Bar = 0.2 mm

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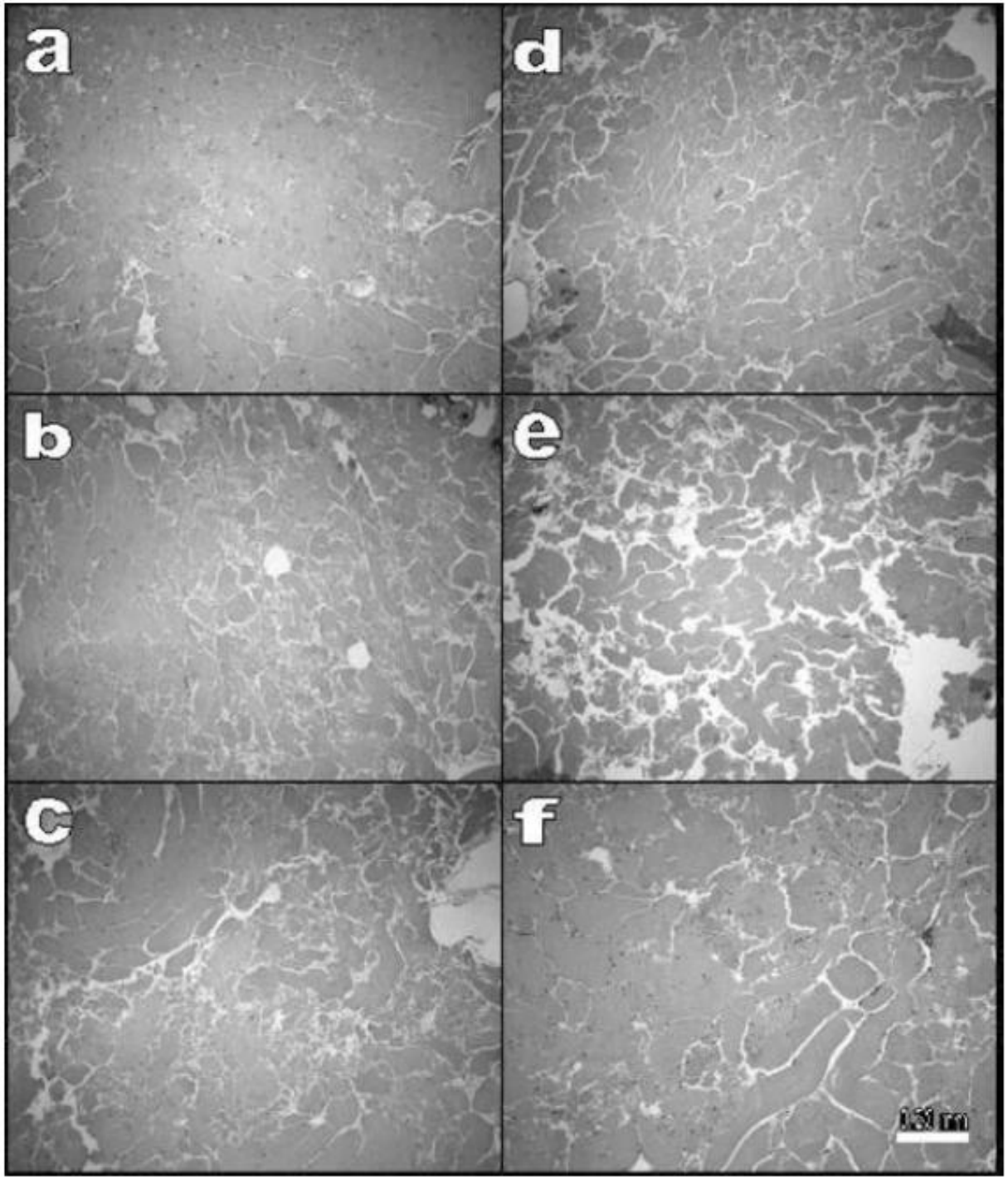
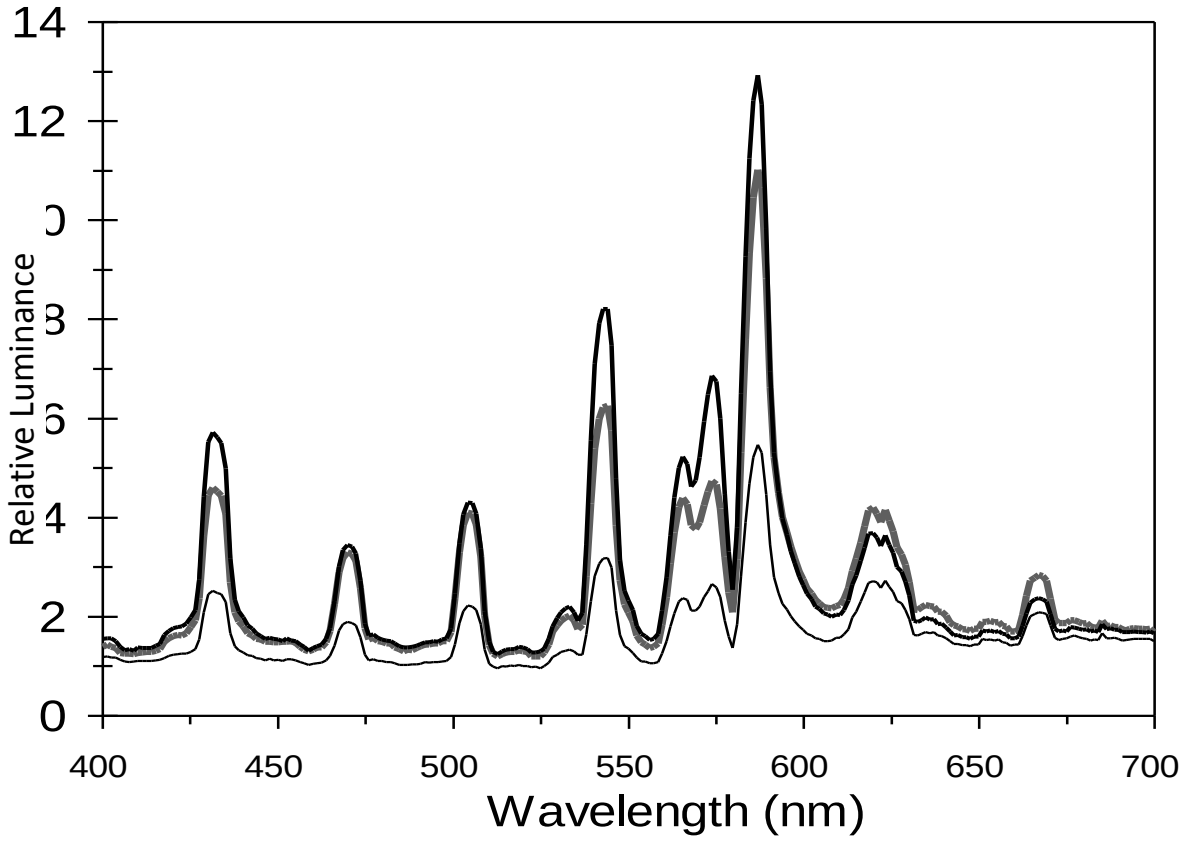
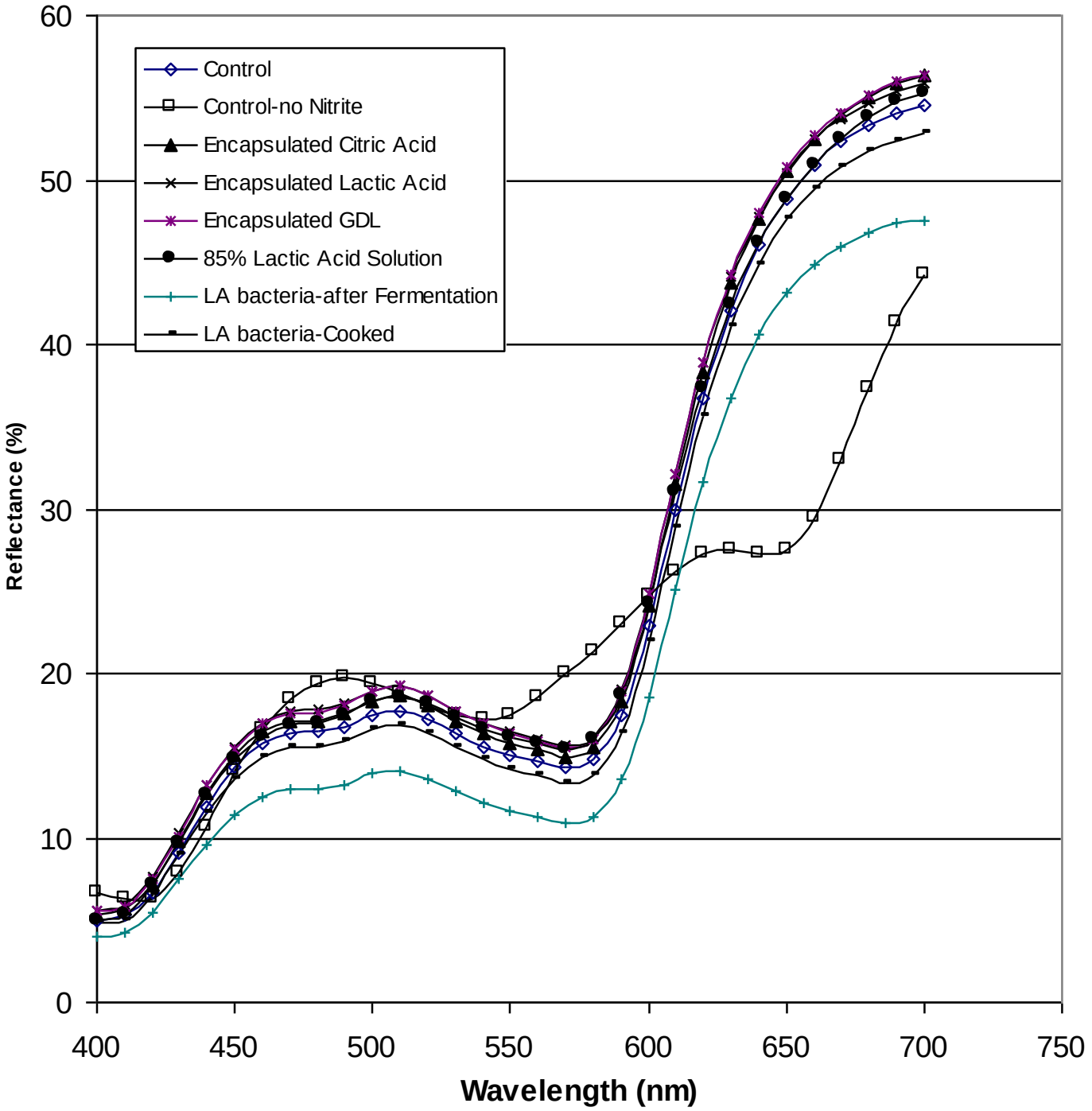


Use of Fiber Optic Probes:
Relative Luminance Curves of Fermented Sausages Presented Under Metal Halide Light at 760 Lux



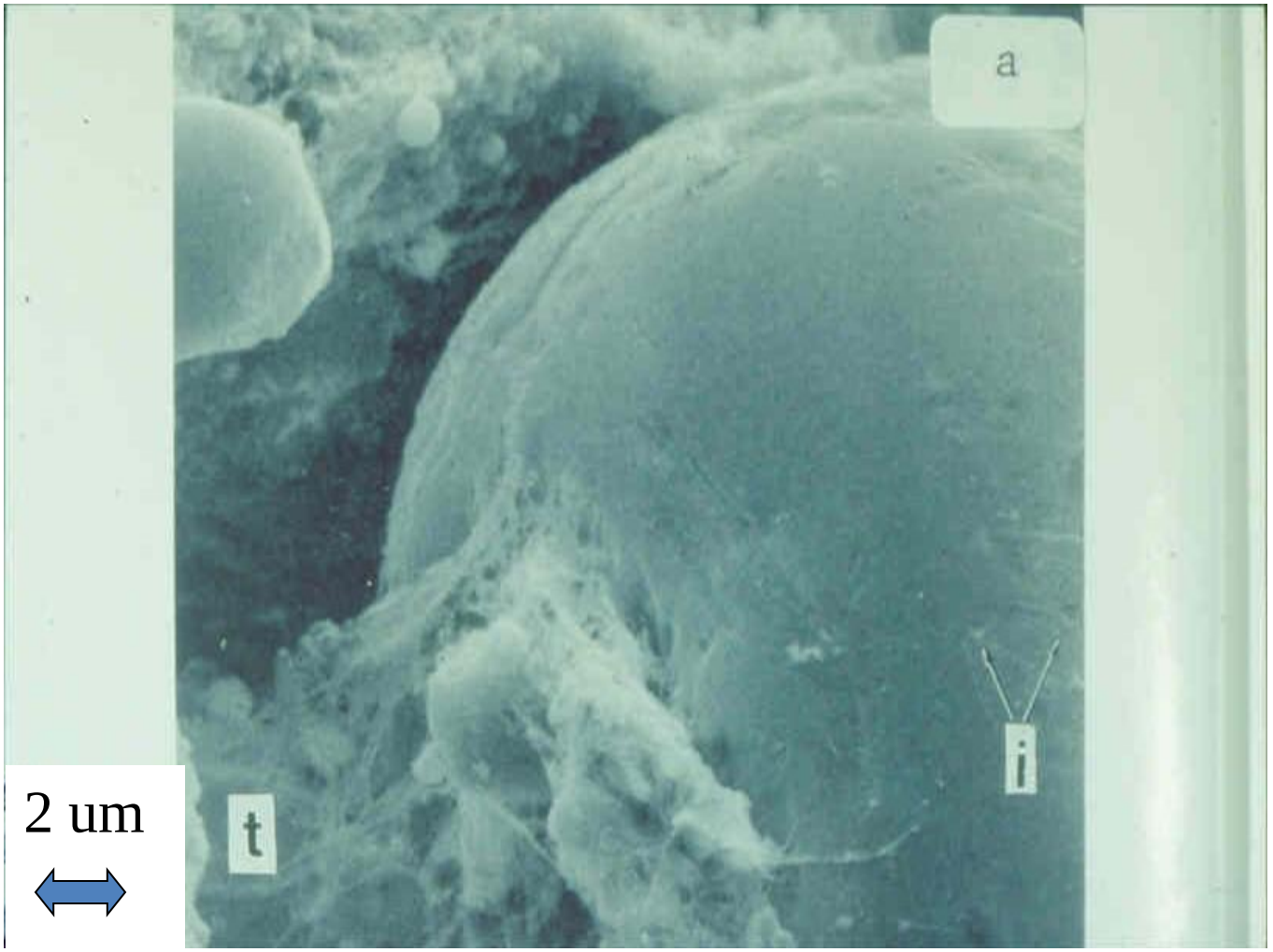
Color Measurements Spectra Data of Acidified Meat Products



Gel Electrophoresis

Conventional Electron Microscopy

(fat dispersion in a meat product)



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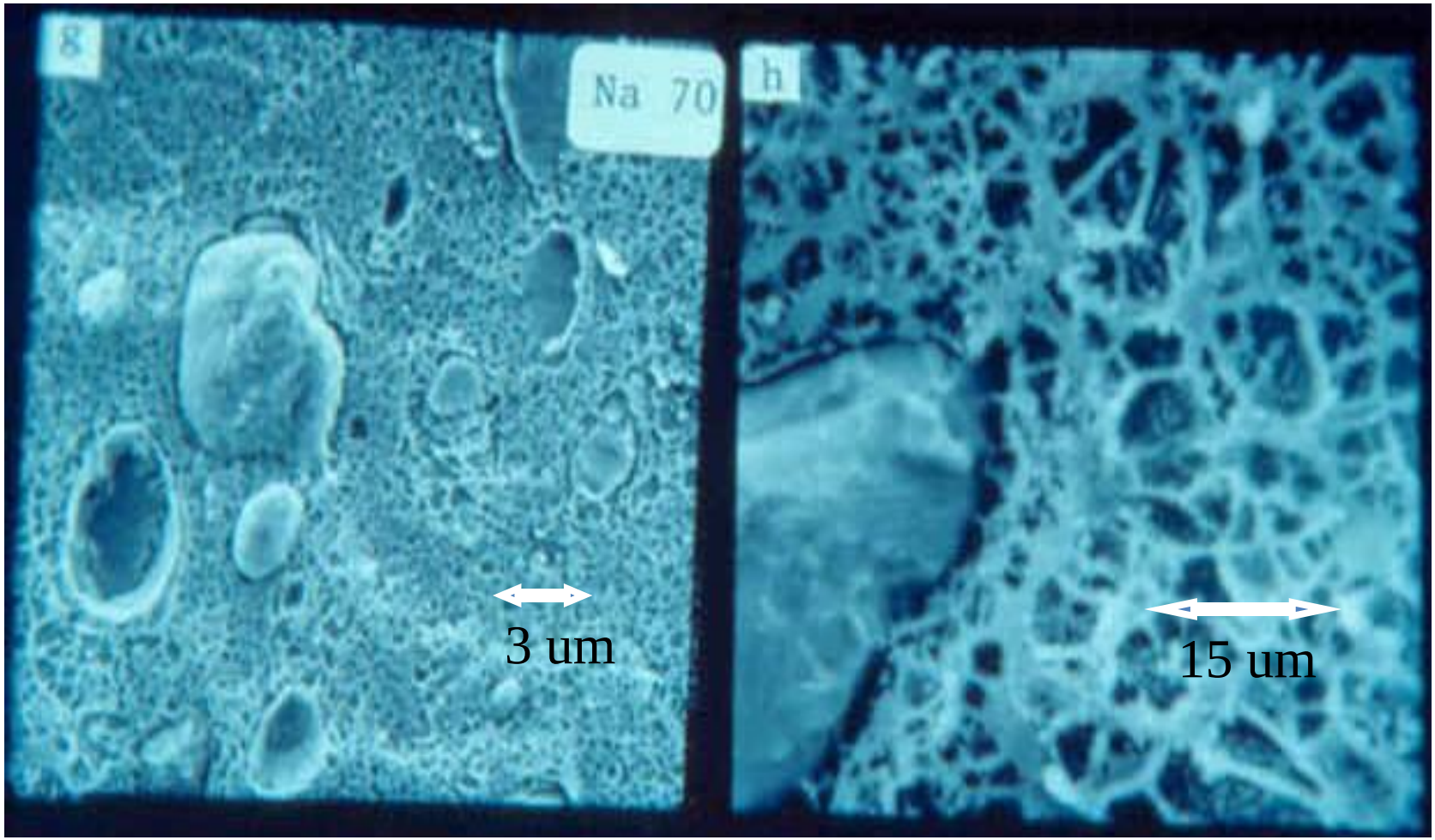
Cryo Scanning Electron Microscopy
(fat dispersion in a meat products with salt and phosphate)



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Use of Hydrocolloid Gums