

Detection the Abundance of Chicken Skin in Hamburger in Tehran

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Abstract : Consumption of ready to cook meat products such as hamburgers, sausages and etc is being increased in the worldwide specially in the big cities , so safety and quality required for food products is very important and vital for consumers with consideration of meat price and increasing demands for meat products, possibility of substitution of cheap and unauthorized textures such as undesirable enclosures animals (massacre, lung tissue, breast of spleen, the organs abdominal cavity, gizzard chicken, skin, etc.) have increased in the recent years, in this study 30 industrial and 30 handmade hamburgers in fast food restaurants detected out of Iranian national standard for hamburger No. 2304 in using the unauthorized textures. The purpose of this study was to determine using of chicken skin in produced hamburgers from chicken meat in Tehran base on histology methods. The rates of skin used were, 2 % in industrial and 9 % in handmade formula samples. Statistically using the unauthorized textures had significant higher rate in handmade ($P < 0.05$) in compare with the industrial samples. The results showed the handmade hamburgers with higher adulteration rate and non-compliance with the hamburger national standard could be a potentially health hazard.

Keywords : histology, adulteration, unauthorized textures, undesirable enclosures animals

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