

Contents

| | |
|---|----------|
| 1 Analytical Tools for Assessing the Chemical Safety of Meat and Poultry | 1 |
| 1.1 Introduction..... | 1 |
| 1.2 Control Tools to Assure the Chemical Safety of Meat and Poultry and Derived Products | 2 |
| 1.2.1 Control of Raw Meats and Poultry | 2 |
| 1.2.2 Controls During Processing | 4 |
| 1.2.3 Controls in the Final Product | 4 |
| 1.3 Veterinary Drugs | 4 |
| 1.3.1 Causes of Concern for the Presence of Veterinary Drug Residues in Meat and Poultry | 5 |
| 1.3.2 Growth Promoters..... | 6 |
| 1.3.3 Antimicrobial and Antibiotic Drugs..... | 9 |
| 1.3.4 Other Veterinary Drugs | 24 |
| 1.3.5 Control of Residues of Growth Promoters and Antibiotics in Meat and Poultry | 27 |
| 1.3.6 Analytical Methodologies for Detection of Veterinary Drugs..... | 29 |
| 1.4 Carcass Disinfectants | 35 |
| 1.5 Residues of Environmental Contaminants (Dioxins, Pesticides, Heavy Metals)..... | 37 |
| 1.6 Substances Generated During Processing of Meat and Poultry | 40 |
| 1.6.1 N-Nitrosamines | 40 |
| 1.6.2 Heterocyclic Amines..... | 43 |
| 1.6.3 Polycyclic Aromatic Hydrocarbons | 43 |
| 1.6.4 Biogenic Amines in Fermented Meats and Poultry | 49 |

| | |
|---|-----------|
| 1.6.5 Lipid Oxidation Products | 51 |
| 1.6.6 Protein Oxidation Products | 52 |
| 1.6.7 Irradiation-Derived Compounds | 53 |
| References..... | 55 |
| Index..... | 69 |