



UNIMORE
UNIVERSITÀ DEGLI STUDI DI
MODENA E REGGIO EMILIA

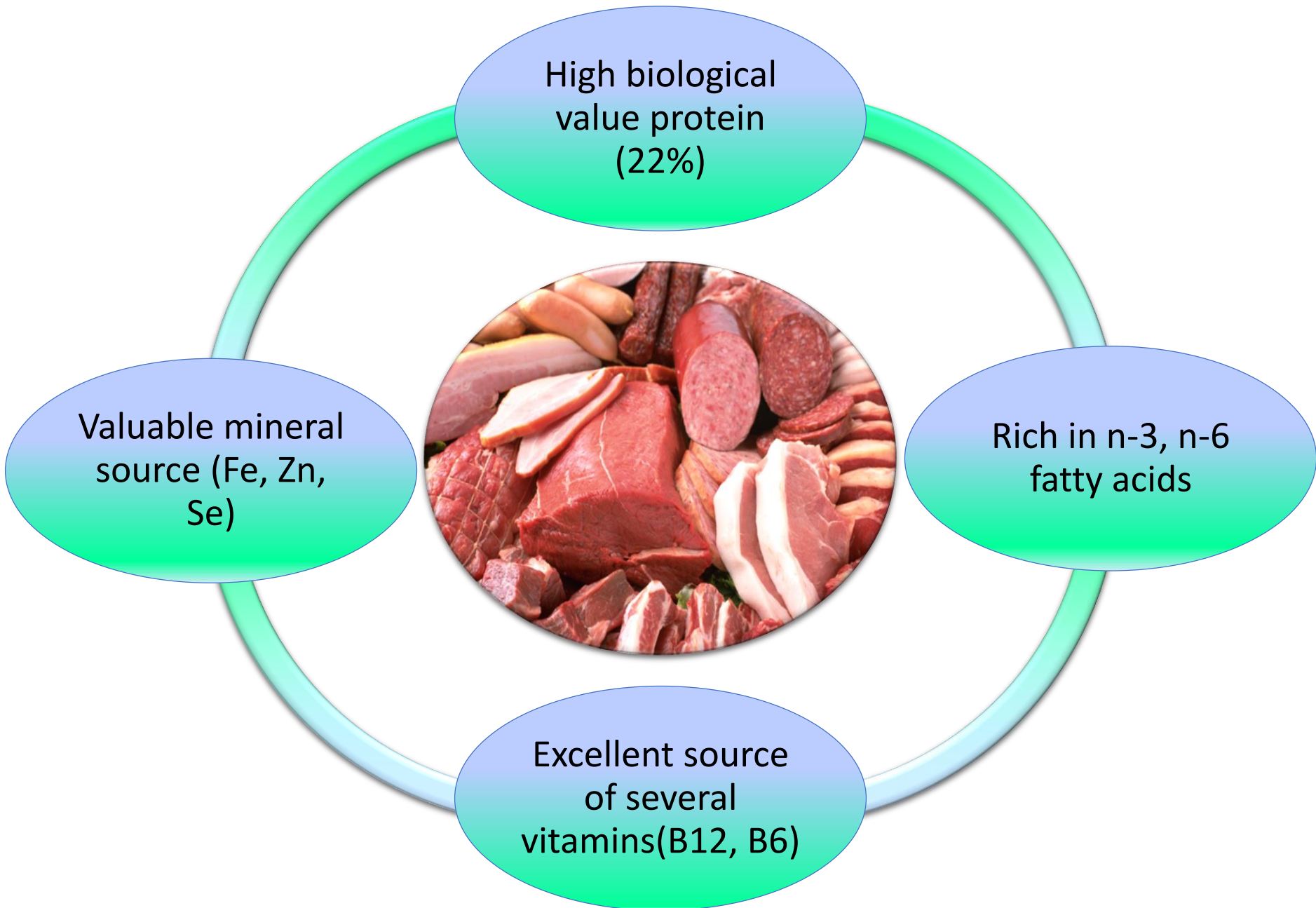
Dipartimento di Scienze della Vita

n-3 and antioxidants in pigs diets

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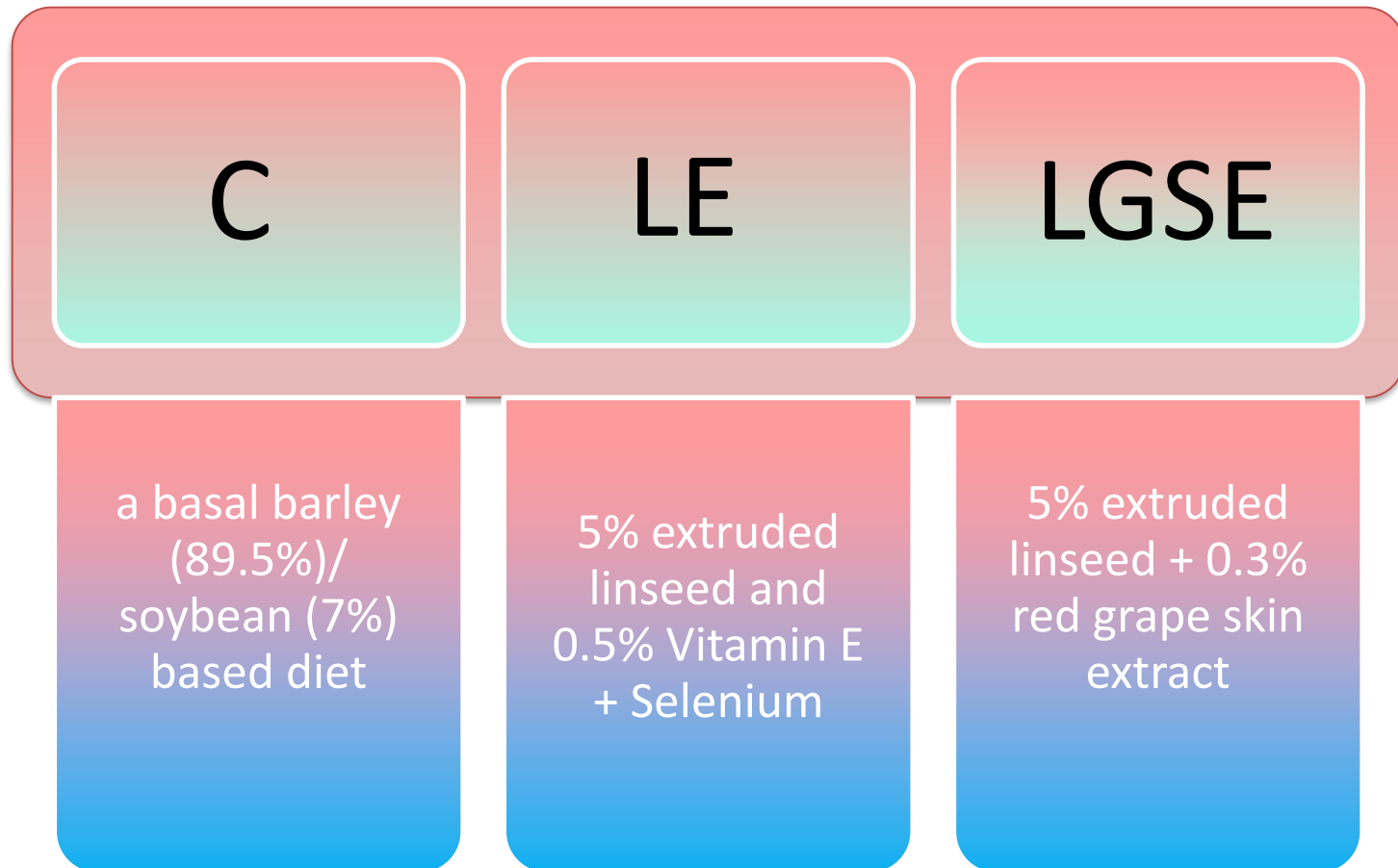
Co-tutor: Luisa Antonella Volpelli



The aim of the present study was to determine the effect of MAP combined with three different diets on physiochemical parameters of the pork.

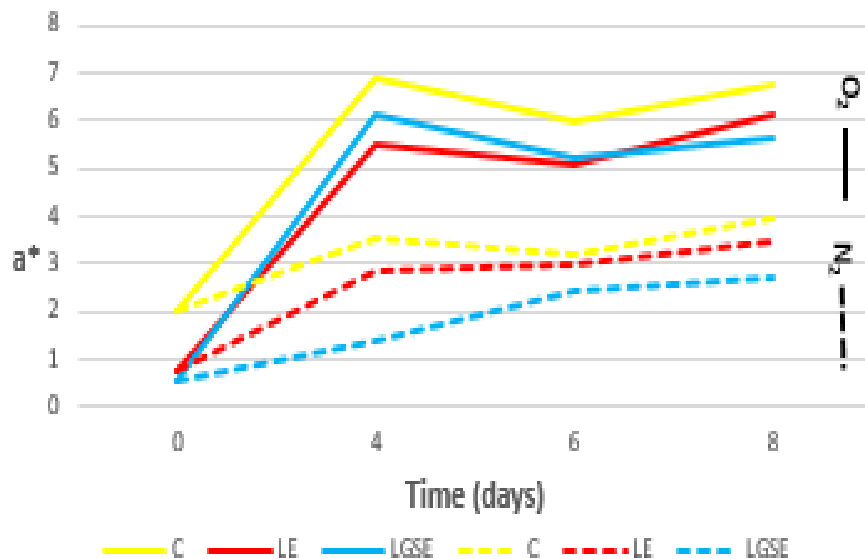
MAP1 70%O₂/30%CO₂

MAP2 70%N₂/30%CO₂



Effect on colour during storage in MAP

Evolution of a^* during storage in MAP



Evolution of b^* during storage in MAP

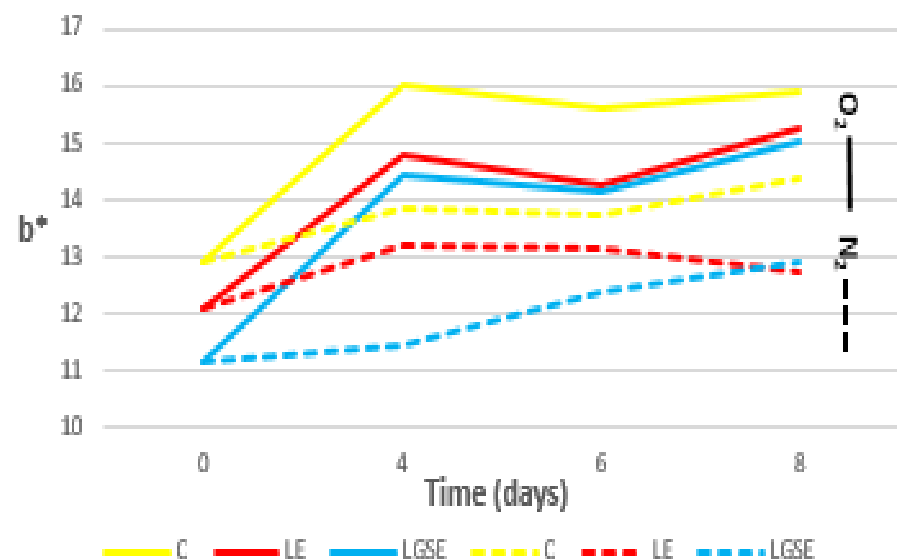




Table 1. Effect of MAP and diet on pH and lipid oxidation (mg of MDA/kg sample)

Storage time (days)	C	LE	LGSE	70/30 O ₂ /CO ₂	70/30 N ₂ /CO ₂
Day 4					
TBARs	0.138	0.143	0.131	0.159 ^A	0.115 ^B
pH	5.52	5.54	5.54	5.55 ^A	5.51 ^B
Day 6					
TBARs	0.078	0.032	0.044	0.103 ^A	0.001 ^B
pH	5.46	5.46	5.50	5.47	5.49
Day 8					
TBARs	0.157	0.091	0.058	0.177 ^a	0.027 ^b
pH	5.51	5.51	5.53	5.53 ^A	5.50 ^B

A,B=P<0.01 a,b=P<0.05



**We keep
our eyes
peeled on
the meat, so
you can eat
it with eyes
closed.
(Assocarni)**