

QUALITÉ DES PRODUITS — QUALITY OF PRODUCTS**Processing ability of pork products**

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The first part is devoted to the economics of pig meat products as well in terms of national consumption as in terms of production of fresh, processed and cured products, canned meat and catering products. Figures allow to compare the main categories of products and show the major trends in 1986. As regards the pork meat products, the distribution of imports and exports per category of products and per geographic areas contribute to perfecting this inventory.

The second part deals with the expected requirements for meat quality. Fresh products, dry products and cooked products are successively reviewed. For each group, the author enumerates all the qualitative intrinsic and extrinsic parameters which may lead to a standardization of manufacturing and to a level of guaranteed quality for manufactured and non-manufactured products.

Binding properties of pig meat intended to be transformed into cooked products

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The aim of our work was to develop a laboratory method permitting the estimation of the binding properties of meat intended to be processed into finely ground products. During that study, we tried to evaluate the binding properties of meat from the measurement of the three following properties :

- content of soluble proteins,
- emulsifying capacity of soluble proteins,
- stability of emulsions prepared from the whole proteins of meat.

We evaluated the respective interest of each measurement carried out at the laboratory, by relating them with the processing ability of meat under industrial conditions. The results showed that :

- the measurement of the stability of emulsions allows to explain 93 p. 100 of the variance of the loss of water and fat measured on finely ground products prepared from the studied muscles,
- the knowledge of the other functional properties did not bring further information on the binding properties of meat.