

University: Basrah

College: Veterinary Medicine

Stage: 5th Course: Practical meat
hygiene



IDENTIFICATION OF ABNORMAL ODORS IN MEAT THIS TOPIC

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Abnormal odors, especially the male sexual odor, are most apparent immediately after slaughter. They may result from:

1- FEEDING

Animal feed can cause abnormal odors in meat. For example, excessive turnip meal causes a turnipy odor in bovine carcasses. Garlic and onion feed lead to a garlic odor, while fermenting beets can cause a rancid smell and soapy taste in sheep meat.





2- ABSORPTION OF DRUGS

- **Abnormal odors and tastes in meat can occur in emergency-slaughtered animals after medication. Drugs like linseed oil, turpentine, chloroform, and aromatic compounds may affect meat quality.**

3- THE ABSORPTIVE ODORS



- **This abnormal odor of meat is due to the absorption of the odor of strong-smelling substances such as paint, oil, and citrus damaged whilst the meat is stored, and during transport**

4 - PRODUCTS OF ABNORMAL METABOLISM

- Abnormal odors and tastes, particularly in dairy cows, can result from metabolic disorders. In cows with milk fever, the meat may have a sweet odor due to acetone accumulation, especially in connective tissues, kidney fat, and muscles.

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5 - SEXUAL ODOR

Male goats often have a strong, unpleasant odor in their meat, similar to their skin, which can transfer during skinning. Newly calved cows may also carry the scent of fetal fluids.

Note: These sexual odors may disappear during cooling but return when cooking.

DETERMINATION OF ABNORMAL ODORS

1 - smelling

2- boiling tests

1 - THE SMELLING TEST

- **TRADITIONALLY, THIS METHOD DEPENDS ON CUTTING IN DIFFERENT PARTS OF THE CARCASE ESPECIALLY IN DEEP AND FAT PARTS BY USING THE SENSE OF OLFACTION**



2 - THE BOILING TEST

1

A pan should be filled with cold water and in it should be placed pieces of meat (24 hours after Slaughter).

2

When the water boiling commences, the cover of the pan should be lifted, and the vapor Smelled.

3

After that, the boiled meat should be fried and tasted.



Judgment: If the odor of meat is abnormal, this means it is not suitable for direct consumption. This type of meat is used for sausage, by adding salt and flavors.

