

Title Monitoring of the quality of modified atmosphere packaged broiler chicken cuts stored in different temperature conditions. B. Biogenic amines as quality-indicating metabolites

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Abstract

The formation of biogenic amines was studied in broiler chicken cuts stored in modified atmosphere (MA) packages. Also, the applicability of biogenic amines for the quality control of MA-packaged broiler chicken cuts was evaluated in various constant and variable temperature schemes. It was found that temperature dependent changes took place in the concentrations of tyramine, putrescine and cadaverine. The changes in the concentrations of these amines were in accordance with the microbiological quality of broiler chicken cuts. On the basis of the results it was concluded that tyramine, putrescine and cadaverine could serve as quality indicating tools for MA-stored poultry.