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北京地区牛、羊肉片中鸭、鸡、猪源性成分调查

Survey of duck, chicken and pork component in lamb or beef slices sold in Beijing

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中文摘要:

建立生肉制品中鸭、鸡、猪源性成分的荧光PCR检测方法,对北京地区出售的牛、羊肉片进行成分调查。方法 合成检测鸭、鸡、猪源性成分的特异性引物和探针,建立实时荧光PCR检测方法,测定方法的特异性、灵敏度,在北京部分超市、农贸市场、餐馆采集牛、羊肉片进行成分调查。结果 所建立的实时荧光PCR方法对鸭、鸡、猪源性成分具有较好特异性,与常见食用肉类DNA在Ct 30以内无交叉反应;对混合肉中鸭、鸡、猪成分DNA的检出限是0.1%。北京市场上采集的86份牛、羊肉片中,30份检出上述成分,占34.9%;羊肉片的掺假率高于牛肉片;农贸市场采集样品掺假率明显高于超市和餐馆。结论 所建生肉制品中鸭、鸡、猪源性成分的检测方法简单、特异,对样品的检测结果显示,北京市售牛、羊肉中存在掺入鸭、鸡、猪肉的现象。

Abstract:

To develop a real-time PCR method for detection of duck, chicken and pork in raw meat products and to investigate the component in lamb and beef slices sold in Beijing. Methods Specific primers and probes were synthesized and real-time PCR method was developed. The specificity and sensitivity was tested by artificially spiked duck, chicken and pork into other meat. 86 samples of lamb or beef slices were collected from Beijing markets and the detection of duck, chicken and pork was carried out. Results The real-time PCR in this study showed good specificity for duck, chicken and pork. No cross-reaction was observed with other meat within Ct 30. The detection limit was 0.1% of duck, chicken or pork DNA in meat mixtures. 30 of total 86 lamb or beef slices samples were positive for duck, chicken or pork in this study. The adulteration rate of lamb slices was higher than that of beef slices, and samples collected from farmer's markets was significantly higher than supermarkets and restaurants samples. Conclusion The method developed in this study was specific for the detection of duck, chicken or pork mixed in raw lamb or beef products. The results of the study showed that some lamb or beef slices were mixed with duck, chicken or pork in Beijing.

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