

金萍,丁洪流,李培,范丽丽,傅春玲.2013年苏州地区肉及其制品掺假情况调查[J].中国食品卫生杂志,2014,26(2):168-172.

2013年苏州地区肉及其制品掺假情况调查

Analysis of meat products adulterated in Suzhou area in 2013

投稿时间:2013-11-13

DOI:

中文关键词: [Taqman实时荧光PCR](#) [肉制品](#) [掺假](#) [检测](#) [苏州地区](#) [食品安全](#)

Key Words: [Taqman real-time PCR](#) [meat products](#) [adulteration](#) [detection](#) [Suzhou area](#) [food safety](#)

基金项目:苏州市科技局计划支撑项目(SS201126);江苏省质监系统科技项目(KJ122726)

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中文摘要:

了解苏州地区肉及其制品的掺假情况,通过对肉类种源与标签明示肉源进行比对,鉴别掺假食品,为加强食品标签管理提供依据。方法 运用自建的动物源性食品种源判定Taqman实时荧光PCR检测体系对苏州地区的肉及其制品进行种源判定,与标签明示肉源进行比对,鉴别掺假食品。结果 本次调查共检验涉及32个生产单位的90份样品,总不符合率为25.6%(23/90)。检测的44份牛肉及其制品中有12份与标签不符,8份用猪肉部分替代牛肉,1份以鸭肉部分代替牛肉进行销售;此外有3份不含有牛肉成分,存在猪、鸡、鸭源性肉类之外的肉类成分。共检测羊肉及其制品16份,有2份用鸭肉代替羊肉出售,3份羊肉样品中掺入了部分猪成分,其中1份样品还存在单个样品掺杂两种外源肉类的现象(猪源性和鸭源性)。检测猪肉及其制品19份,其中2份样品含有标签未注明的鸡肉成分。在所检测的11份混合肉类样品中有4份成分与标签不符,主要是以廉价的鸡肉取代/部分取代相对高价的牛肉和猪肉。结论 肉制品掺假情况明显,用猪肉、鸭肉部分代替牛肉和羊肉仍是主要的掺假手段,牛肉掺假样品主要是熟制牛肉制品,而火锅食用羊肉卷样品则是羊肉掺假高危品,开展肉制品掺假检测对规范肉制品市场具有积极意义。此外,3份未知种源成分的牛肉样品提示在现有检测基础上还需扩大检测范围,防患于未然。

Abstract:

To provide basis for strengthening the management of food labels and identified of food adulteration in Suzhou area, compared the meat source components with the label content. Methods: meat species of animal source food in Suzhou region was detected using Taqman real-time PCR assays, and compared with the label, identification of food adulteration. Results: The test samples of 90 cases involved 32 production units, the overall is not coincidence rate was 25.6% (23/90). The detection of beef and its products in 44 cases, 12 cases were inconsistent with the label, there are 8 cases of samples with pork partly replace beef; 1 case with duck part instead of beef sales; In addition has 3 cases do not contain beef ingredients, there are pigs, chicken, duck meat outside source sex composition of meat. Detected mutton and its products in 16 cases, 2 cases of samples are replaced mutton sold with duck, 3 cases of mutton samples mixed with part of the composition of pig; Among them 1 case sample there is a single sample doped two exogenous meat phenomenon, in addition to the mixed with pig source sex also detected duck source sex composition. Detection of pork and its products (19 cases), including 2 cases of samples containing the tag did not indicate the composition of chicken. Of the 11 cases of mixed meat sample inspection, were 4 cases of which components do not tally with the tag, mainly cheap chicken instead of / partly replacing relatively high price of beef and pork. Conclusion: Meat products adulteration was the common situation, with cheap meat instead of some or all high prices meat. Carrying out meat adulteration detection has positive significance to regulate meat market. In addition, 3 cases of unknown provenance composition of beef samples suggested that expanding the detection range is necessary, nip in the bud.

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