

市售豬頰肉與頸肉之物化、組織學及感官性質之研究 = Studies on physicochemical histological and sensory properties of ...

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摘要

豬肉為國人之主要肉品來源，依據95年版台灣農業年報統計，為我國生鮮肉類消費之大宗，平均每人每年消費39.5公斤，佔全年消費肉類 50.5%。本研究之目的在利用市售肉豬之頰肉與頸肉，探討其質地柔嫩、咬感多汁且風味佳之因素，進而增加生鮮豬肉的利用性。測定項目包括：一般化學組成、肌肉組織切片、肌間脂肪含量、肌肉顯微構造、膠原蛋白含量、截切值、脂肪酸組成之測定、官能品評。結果顯示：一般化學組成，在水分及粗蛋白質含量分析結果，頸肉較頰肉高；而粗脂肪含量則頰肉較頸肉高；肌肉切片比較結果，頸肉肌纖維明顯略較頰肉為細；頸肉有較高的肌內脂肪；而頰肉有較高的膠原蛋白含量；頸肉截切值較頰肉低。脂肪酸組成，頰肉所含的總飽和脂肪酸較頰肉為高；頸肉則有較高的總單元不飽和脂肪酸及總多元不飽和脂肪酸；官能品評成績，頸肉的嫩度、風味、多汁性、質地、咬感及總接受度評分成績均較頰肉為高。

關鍵詞：生鮮豬肉;頰肉;頸肉

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