

## **CHEMICAL CHARACTERISTICS OF ROMANIAN MEAT PRODUCTS (2005-2006)**

### **CARACTERISTICI CHIMICE ALE PREPARATELOR DIN CARNE PRODUSE ȘI COMERCIALIZATE IN ROMÂNIA (2005-2006)**

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**Cuvinte cheie** valoare nutritivă, siguranța alimentului, proteine , colagen

**Key words** nutritional value, food safety, proteins, and food regulations

#### **SUMMARY**

The sanitary policy of the Health and Family Ministry pays a great attention to the concept of "food safety", according to the relating policy of the European Community. Meat and meat products (cold cuts), foods with special nutritional value, are important for the nutrition of the entire population. We evaluated from a nutritional point of view different products, originating in all the counties of our country. In several cases, the samples had a high level of water and fat, a low level of proteins and a low level of high quality proteins(despite the use of vegetal proteins, the collagen/protein ratio is very often greater than indicated).

**CERCETĂRI ASUPRA UNOR FACTORI DE INFLUENȚĂ AI  
CALITĂȚII CĂRNII ȘI CARCASEI DE IEPURE (I)  
(STUDIU BIBLIOGRAFIC)**

**RESEARCHES CONCERNING INFLUENCING FACTORS ON THE  
RABBIT CARCASS AND MEAT QUALITY (I) (A REVIEW)**

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**Cuvinte cheie:** carne de iepure, carcasă, compoziție, factori de influență.

**Key words:** rabbit meat, carcass, composition, influencing factors.

**SUMMARY**

An analysis of the last referencial data was done in this paper. The main factors which influence the quality of the rabbit carcass and meat were split in two categories, as factors of moderate effects and factors of high effects. Among of the factors of moderate effects, the environmental temperature and season, rearing techniques, feeding, preslaughter conditions and stunning conditions are considered. Factors of high effects more frequently described in the literature are: genetic factors, biological factors (age and weight), food composition, chilling conditions and technological (refrigeration and freezing) factors.

**OPTIMIZAREA PROGRAMULUI DE AUTOCONTROL  
IN UNITAȚI DE OBȚINERE A  
CONSERVELOR DIN CARNE SI PATE DE FICAT  
OPTIMIZATION OF AUTOCONTROL PROGRAM IN UNITS  
SPECIALIZED IN OBTAINING  
CANNED MEAT AND LIVER PATE**

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**Cuvinte cheie:** program de autocontrol, optimizare, unitati, alimente

**Key words:** autocontrol program, optimization, establishments, fodstoff

**SUMMARY**

Alimentele pot fi un factor de risc prin implicarea într-o serie de afecțiuni patologice. Obținerea unor produse alimentare salubre este o necesitate și din acest motiv au fost introduse reguli de control a igienei produselor alimentare.

În lucrarea de față sunt prezentate datele înregistrate de o unitate de obținere a conservelor de carne și pate de ficat ce are implementate proceduri bazate pe principiile HACCP, în care s-au colectat datele din punctele critice de control pentru probele recoltate din materia primă, semifabricat și produs finit - pate de porc. Compararea rezultatelor obținute cu salubritatea produselor respective demonstrează că sistemul de autocontrol implementat în cadrul unității este eficient.

The aliments can be a risk factor by implication in some pathological affection. Getting of salubrious alimentary products is a necessity and for this reason it was implemented rules for alimentary products hygiene control.

In this paper are presented HACCP data records of cannery collected at critical control point (CCP) in production line of rough material, half-finished and finite product – brown. The comparison of these results with salubrity of products that was tested prove out efficiency of auto control system implemented in this factory.

**POLUAREA CU METALE GRELE A PEȘTELOR ȘI MOLUȘTELO  
DIN DUNĂRE – AFLUENȚI , LACURI SI DIFERITE ZONE ALE  
DELTEI DUNĂRII**

**CONTAMINATION WITH HEAVY METALS OF THE FISHES AND  
MOLLUSCS FROM DUNUBE, AND ITS FLOW RIVERS , LAKES  
AND DIFFERENT AREAS DANUBE DELTA**

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Cuvinte cheie : metale grele, intoxicație, reziduu

Key words : heavy metals, intoxication, residual

**SUMMARY**

Inside the Sanitary-Veterinarian Direction and for the Safety of Foods Constanta- the Sanitary –Veterinarian Laboratory of State –The Zonal Section Residual Checking, a number of seventy three samples of fish and molluscs taken from the Dunare, and its flow rivers and lakes, have been analysed. In these samples the residues of lead and cadmium have been determined. From the fish samples analysed 13,15% have exceeded the maximum level limit that was admitted for residual determinations of lead and the residual determination of cadmium have been in the admitted limits. At molluscs 2,85 % have exceeded the maximum level limit for lead and 22,85 % have also exceeded the limit for cadmium.

**INVESTIGATIONS CONCERNING THE PATHOGENESIS OF  
PODODERMATITIS  
PRODUCED BY FUSOBACTERIUM NECROPHORUM**

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Key-words: pododermatitis, pathogenesis, Fusobacterium, toxigenesis

**SUMMARY**

Comparative investigations have been performed in order to assay the behaviour of 18 stems of *Fusobacterium necrophorum* (9 of them belonging to the subspecies *necrophorum* and the other 9 to subspecies *funduliforme*), isolated from liver abscesses, pododermatitis' lesions and ruminal contents from horned cattle, with the next biological tests: agglutination of the blood cells from fowl, production of hemolysin and phospholipase, the leucotoxic activity (manifested through the hemolytic and phospholipase titre) and pathogenicity expressed in the case of white mice. In spite of their origin, the stems that belong to *F. necrophorum* ssp. *necrophorum* have been constantly producing positive reactions to all the biological tests that have been performed, meanwhile the stems from the same species but belonging to ssp. *funduliforme* produced negative reactions or positive reactions rarely to the same tests. It has to be mentioned that *F. necrophorum* ssp. *necrophorum* stems, isolated from the ruminal contents, although have been proved to be virulent for the white mouse, they have produced reduced quantities of leucotoxin.

## **THE EVALUATION OF NON-CHOLERIC VIBRIOS ISOLATED FROM CLINICAL HUMAN CASES**

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**Key-words:** vibrio species, food borne, human, prevalence

### **SUMMARY**

The researches were made in order to determine the isolation frequency of non-choleric vibrios from different samples of biological material (faeces harvested from clinical human cases which are presumptive diagnosed with vibrio food borne disease). In order to determine the annual and total prevalence of non-choleric vibrios, there have been harvested and analyzed through complex bacteriological methods, a total number of 4747 samples, upon a period of two years.

The statistical analyses of the results that have been obtained proved that a prevalence of 2.39 with an annual variation of the isolation frequency situated between relatively short limits.

## **ASSESSMENT OF MICROBIOLOGICAL QUALITY OF SOME CHEESE ASSORTMENTS**

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**Key words:** cheeses, bacterial, yeast, moulds, parameters

### **SUMMARY**

It has been analyzed a total number of 954 cheese samples. The samples have been harvested from 9 types of cheese in different market places. The obtained statistical analyzed results have led to the conclusion that all types of cheese have been recorded unacceptably samples. It has been noticed either the getting over of some microbial parameters (coliforms, coagulase-positive staphylococci, sulphite-reducing bacteria) or the presence of some pathogen and opportunistic bacteria (*Clostridium perfringens* has been isolated from 1.68% samples; *Proteus* sp. has been isolated from 0.84% samples).

**TOLERANȚA FAȚĂ DE TEMPERATURĂ  
A SPECIEI *YERSINIA ENTEROCOLITICA*  
THE *YERSINIA ENTEROCOLITICA* SPECIES  
TOLERANCE TO TEMPERATURES**

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**Cuvinte cheie:** *Yersinia enterocolitica*, toleranță, temperatură

**Key-words:** *Yersinia enterocolitica*, tolerance, temperature

**SUMMARY**

It has been studied *Yersinia enterocolitica* behavior to the different temperatures. The tests have been effectuated on artificial contaminated food products and liquid or solid medium inseminated with purified stems.

Following the contamination sources for human being that are represented by refrigerated foods and cocked food, we have been considered properly the effectuation of some investigations that revealed the optimum growing and preserved temperatures of *Yersinia enterocolitica*, the life period of them to the low temperatures (frozen or refrigerated food products) or to the high temperatures (boiled food products).

The analysis of obtained results have been demonstrated that the *Yersinia enterocolitica* are not completely destroyed by freezing temperatures (at  $-18$  and  $-12^{\circ}\text{C}$  in max. 20 days), but are destroyed relatively quickly in high temperatures (at  $70^{\circ}\text{C}$  are destroyed in max. 10 min.). Instead, the refrigerating or temperatures between  $10^{\circ}\text{C}$  to  $40^{\circ}\text{C}$  offer the preservation or multiplication conditions for *Yersinia enterocolitica* stems.



## **MIEREA : AVANTAJE NUTRIȚIONALE ȘI DE SIGURANȚA ALIMENTULUI**

## **HONEY : NUTRITIONAL ADVANTAGES AND FOOD SAFETY PROBLEMS**

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**Cuvinte cheie:** miere, siguranța alimentului, contaminanți, poluare

**Key words:** honey, food safety, contaminants, pollution

### **Summary**

Honey, a traditional Romanian product, is a natural sweetener. Recent researches bring to light different pathological circumstances in which honey has healing effects. In the same time, honey raises problems of food safety, because of the possibility of being contaminated with different pollutants having negative effects on the consumers. In the present paper, we synthesized the possibilities to contaminate honey, the chemical substances involved and we searched some usual pollutants in honey samples from the South of Romania.

### **Rezumat**

Mierea, aliment tradițional românesc, este un produs zaharos natural. Cercetări recente indică mai multe situații patologice în care mierea are efecte curative. În același timp, se ridică și anumite probleme de siguranță alimentară, mierea putând fi contaminată chimic cu diferite substanțe care au efecte negative asupra sănătății consumatorilor. În lucrarea de față, am urmărit sintetizarea situațiilor în care mierea poate fi contaminată, substanțele nedorite care pot fi implicate în aceste procese și am încercat să identificăm prin gaz cromatografie existența în esanțioane de miere din zona de sud a României a câtorva poluanți comuni.